Pella's Choicest Cooking Recipes



A collection of the favorite recipes of Pella's famous cooks

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PELLA'S CHOICEST

COOKING RECIPES

A COLLECTION OF THE FAVORITE
RECIPES OF PELLA'S FAMOUS COOKS



COMPILED AND PUBLISHED BY
THE LADIES' AUXILIARY OF CENTRAL COLLEGE
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PREFACE

INTO the pages of this book we have gathered those tested and approved recipes which have been the favorites of many good cooks. It is with sincere gratitude that we give recognition to the willing helpfulness of those who have so freely given us the secrets of their culinary success.

If our efforts shall make the housewife's task more simple, and the coveted art of good cooking more general, this little book will have performed its mission.

"We may live without poetry, music and art;
We may live without conscience, and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks.

We may live without books; what is knowledge but grieving?
We may live without hope; what is hope but deceiving?
We may live without love; what is love but repining?
But where is the man that can live without dining?"

—Meredith.

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Van Gorp, Dry Cleaner and Laundry— Phone 333

SOUPS

"Now good digestion waits on appetite and health on both."

Asparagus Soup

3 c white stock
1 can asparagus
2 c cold water
1 slice onion
¼ c butter
¼ c flour
2 c scalded milk
Salt and pepper to taste

Wash and drain asparagus, reserve tips and add stock to cold water. Boil five minutes, add stock and onion. Boil thirty minutes, rub through sieve and bind with butter and flour. Add salt, pepper, milk and tips.

Mrs. J. Heemstra

Barley Soup

½ c barley
2 qts. water
1 c raisins
1 tbsp butter
1 glass tart jelly
Salt to taste

Boil barley slowly for 3 hours. Add raisins 1 hour before serving. Add butter and jelly ½ hour before serving.

Mrs. Jno. Ulrich, Sr.

Bean Soup

3 c dried beans
1 pig's foot or 2 lbs. pork
1 large potato
1 medium sized onion
Celery to taste

Soak beans over night. In morning boil in water enough to cover, add ½ tsp soda, boil fifteen minutes and drain. Add three quarts of fresh water and pork. An hour before serving add potatoes, celery, onion and salt to taste. (If too thick add boiling water).

Mrs. J. Wesselink

Beef Soup

1 soup bone
1 good sized carrot
2 onions
1 c celery
1 c rice

Other vegetables may be added as liked. Add water as needed. Add salt to taste.

Mrs. Jno. Bosveld

Beef Broth

1 pound of thick juicy steak without fat, cut it in two, put on five cups of cold water. Let it come to a boil and skim it, let it simmer for three hours, not boiling. Add 1 tbsp. rice, add one egg well beaten, add a little soup to egg, let it stand until it is cold, then add to soup. Do not let soup boil. Season with celery salt or common salt.

Mrs. E. J. Faassen

Canned Pea Soup

1 pt. peas canned
1 pt. cold water
1 tsp sugar
1 qt. thin white sauce
Salt to taste

Rub peas through sieve or mash very fine, use all the liquor of peas. Add water and the sugar, then add the white sauce. Ready to serve.

Mrs. Wm. De Wit

Celery Soup

½ bunch celery
1 pt. milk
Salt to taste
1 small onion
1 tbsp flour
1 tbsp butter

Take celery using root and outer stalks which are the strongest in flavor. Boil these until very tender adding the onion, then rub through sieve, then add milk to celery broth. When about to boil, add flour and butter mixed well and cooked until it thickens stirring all the time. Serve hot with crackers.

Mrs. Herman H. Fennema

Croutons

Cut stale bread in one-third inch slices and remove crusts. Spread thinly with butter and cut in one-third inch cubes. Put in pan and bake until delicately brown or fry in deep fat. Mrs. H. W. Pietenpol

Chili Soup

2 lbs. round steak
1 can strained tomatoes
1 can kidney beans
1 onion
½ c rice
½ tsp chili
Salt to taste

Boil meat and onion until almost done, add rice, cook for about thirty minutes. Add other ingredients and let boil through for a few minutes.

Mrs. John Blommers

Corn Soup

1 can corn
1 qt milk
1 egg
1 tsp butter

Put corn in one pint of milk in double boiler and boil two to three hours. Put through strainer. Put back in double boiler, add the other pint of milk, season with salt, pepper, and butter, and let it boil a minute. Beat egg until very light and add to the soup just before serving.

Mrs. Geo. Hankamp

Duchess Soup

3 c milk
1 small onion
1 egg yolk
2 tbsp butter
2 tbsp flour
¼ tsp paprika
3 tbsp grated cheese
1 tsp salt

Scald milk. Mince onions and cook in melted butter until brown. Add flour and stir until smooth. Stir into scalded milk and cook five or ten minutes. Rub through a strainer and return to fire. Stir in cheese and as soon as cheese is melted pour soup slowly over the well beaten egg yolk stirring constantly.

Mrs. C. S. Van Hemert

Consomme

3 lbs. beef
1 carrot
1 turnip
1 parsnip
1 onion
1 red pepper
1 tbsp whole cloves
1 tbsp parsley
1 tsp celery salt

Cover meat with 3 quarts of water and let simmer four hours. Add the other ingredients and cook one hour. Strain, let cool, skim off the grease, clear, strain and serve.

Mrs. H. W. Pietenpol

Cream of Chicken Soup

1 chicken
¾ c rice
Salt to taste
1 egg (may be omitted)
¼ tsp nutmeg
Celery to suit taste
1 tbsp flour
1 c cream

Place the desired part of chicken in soup kettle, cover with cold water, skim well before it boils, cook until done. Add rice, salt, nutmeg and celery. Cook one hour longer, mix flour with the cream and add gradually, let come to a boil, serve at once. (Egg may be used. Beat yolk, dilute with cream, add to the broth, but do not boil again after egg is added but keep hot until egg thickens).

Mrs. Luke Van Der Linden

Cream of Chicken Soup

1 chicken
1 qt. fresh milk
5 tbsp flour
Celery to taste
Salt to taste

Cook chicken until tender, take out the chicken, fry chicken. Add the fresh milk to stock and thicken with flour. If chicken is not fat enough add lump of butter. Sprinkle with celery salt. Serve with crackers or cubes of toast. Mrs. J. Wesselink

Dutch Pea Soup

3 c dried peas
1 pig's foot or 2 lbs. pork
1 large potato
1 medium sized onion

Soak peas over night. In the morning put on to boil in water enough to cover, add ½ tsp soda. Boil fifteen minutes and drain, add 3 qts. of fresh water and pork. An hour before serving add potatoes, onions and salt to taste. If too thick add boiling water. If soft water is used for making soup do not use soda. Mrs. Geo. Gaass

Never Fail Tomato Soup

2 c strained tomatoes
3 tbsp melted butter
3½ tbsp flour
¼ tsp soda
1 tsp salt
½ tsp onion juice
Add cold milk as much as needed

Stir the melted butter and the flour together until a very smooth paste, add tomatoes gradually. Boil thoroughly, add soda, salt and onion (if desired). Cool and add cold milk. Then heat thoroughly in a double boiler stirring occasionally. Mrs. G. H. Waechter

Mock Turtle Soup

2 c kidney beans
1 c cooked meat
1 small onion
2 tbsp corn starch
Pepper
Paprika

Take 2 cups cooked kidney beans and 1 cup cooked meat, cut in small pieces, add one small onion. Cook until onion is soft. Add corn starch, season with pepper. A little paprika may be added.

Mrs. A. Van Drimmelen

Salmon Soup

1 small can salmon
1 qt. milk

Break salmon into pieces. Let milk come to a boil, drop in salmon. Add butter, pepper and salt to taste. Mrs. M. T. Klein

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Spare Rib Soup

2 lbs. spare ribs
½ c rice
Salt
Pepper

Put spare ribs on to boil, cover with water. Cook until done then add rice. Cook ½ hour or until done. Add salt and pepper to taste. Ready to serve.

Mrs. A. Van Drimmelen

Tomato Soup

7 qts. ripe tomatoes
7 stalks celery
20 cloves
4 onions
5 bay leaves
8 tbsp sugar
7 tbsp flour
3 tbsp salt
½ tsp cayenne pepper

Cook and strain through sieve, the first five ingredients. Add balance, boil and seal. This makes seven quart cans and is very good. Handy for making cream of tomato soup.

Mrs. Jno. Wesselink

Vegetable Soup

1 soup bone or can beef
3 qts. water
3 carrots
2 potatoes
1 medium onion
1 c celery or leaves
2 tbsp rice
Seasoning to taste

Boil soup bone until meat is tender, then add other ingredients one hour before serving.

Mrs. Geo. Gaass

Noodles

½ tbsp lard
1 egg
Flour enough to make a stiff dough

Knead and roll as soon as possible. Sprinkle with a little flour to prevent sticking, then roll like a jelly roll, set aside for 20 minutes. Cut in thin strips and shake apart to dry, then add cold water to soup so that it is below boiling point. Drop in noodles, cover tightly and boil for 20 minutes.

Mrs. Wm. De Wit

Oyster Soup

1 qt. oysters
1 qt. milk
1 c hot water
2 tbsp butter
Salt to taste

Drain all the liquor from the oysters. Put cup of hot water on oysters, set aside on stove taking off the black that rises from the oysters. Heat milk to almost boiling point, add butter and salt then add oysters leaving them in until they begin to ruffle. They are then ready to serve.

Mrs. Wm. De Wit

Potato Soup

3 slices of bacon
1 small onion
1 tbsp flour
5 medium size potatoes

Dice bacon, put in kettle, add onion cut very fine, and fry until onion is a golden brown. Stir in spoonful of flour. Now add about two quarts of warm water. Add diced potatoes and season with salt and pepper. Boil very slowly for one and one half hours. Gravy or meat scraps may be added.

Mrs. Geo. Hankamp

Potato Soup

1 qt. milk
1 tbsp butter
½ tsp celery salt
4 potatoes
1 tsp salt
3 eggs

Boil and mash the potatoes, add butter and salt and celery salt. Scald the milk and add to the potato mixture. Beat the eggs well, stir quickly into soup and when boiling point is reached serve immediately. (Ground meat may be used instead of eggs.)

Mrs. Herman Fennema

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FISH AND OYSTERS

"Master, I marvel how the fishes live in the sea?"
"Why as men do on land, the great ones eat up the little ones."

Manner of Frying Fish

After the fish is well cleaned, lay it on a folded towel and dry out all the water. When well wiped and dry, roll it in wheat flour, rolled crackers, grated stale bread, or Indian meal, which ever may be prefered: Wheat flour will generally be liked. Have a thick-bottomed frying pan or spider, with plenty of lard salted, never use butter as it is apt to burn and has a tendency to soften the fish. For fresh fish which have not been previously salted: let it become boiling hot, then lay the fish in and let it fry gently, until one side is a fine delicate brown. turn, the other; when both are done, take it up carefully and serve quickly, or keep it covered with a tin cover, and set the fish where it will keep hot. Mrs. Dave Ver Dught.

Salmon Croquettes

1 c Salmon
1 c of thick white sauce
A little salt and pepper
1 tsp. lemon juice

Add sauce to salmon, then seasoning; spread on a plate to cool, shape, dip in crumbs, egg and crumbs again. Fry in deep fat and drain. Mrs. F. C. Warner

Creamed Salmon

2 tbsp butter
2 tbsp flour
¼ tsp salt
Pinch of pepper.
1 c of hot milk
1 can of red salmon

Put butter in sauce pan, when hot, add flour, salt, pepper, and mix until perfectly smooth. Add very slowly the hot milk, stirring constantly, cook until it thickens adding more salt if necessary. Remove all bones and skins from salmon and break into inch pieces, stir lightly in the sauce and when thoroughly heated serve. Mrs. H. A. Veenstra

Boiled Codfish and Oyster Sauce

Take a fresh cod, lay it in cold water half an hour, then put it in a bag made of cloth, and dredged with flour; sew up the ends and put fish into boiling water. This will require cooking quite a little time, and in order to test whether it is thoroughly done, pull on the fins gently, and if they come out easily, the fish is done. Remove the bag carefully so as not to break the fish, lay on the platter, and garnish with oyster sauce made in the following manner. Take ½ pt. of oysters, add a half cup of water, and scald in a boiler. Take out the oysters and season the liquor with salt, pepper and butter. Add to this a cup of milk containing a half tsp. of flour; let come to a boil, add the oysters, and serve hot. Mrs. Dave Ver Dught.

Scalloped Oysters

1½ pt. Oysters
3 c crackers (crumbled)
2 c milk
6 tbsp. butter
2 tsp. salt
Dash of pepper

Mix all ingredients, put in buttered baking dish, cover and bake 30 to 40 minutes. Take cover off the last 10 minutes. Nelle Klein

Creamed Oysters for Pattie Shells

½ c butter
2-3 c flour
1½ tsp. salt
4 c milk
1 pt. oysters
1 tbsp. butter
½ tsp salt
⅛ tsp. pepper

Melt the ½ c butter, add flour and the 1½ tsp. salt, add milk and cook. Melt the 1 tbsp. butter, add the oysters and shake over fire until fluffed. Add to sauce and serve. Nelle Klein

Salmon Loaf

1 c salmon
1 c bread crumbs
1 egg
½ tsp salt
¼ tsp paprika
¼ tsp. celery salt
½ c milk
2 tbsp butter melted

Mix all ingredients. Place in buttered mold and bake in moderate oven 25 minutes. Unmold and serve with following sauce.

2 tbsp butter
2 tbsp flour
¼ tsp salt
¼ tsp paprika
1 c milk
1 egg well beaten
1 tbsp finely chopped sweet pickle

Melt butter, add flour, paprika, salt. Blend and add milk and cook. Add the rest of the ingredients and beat. Pour over the baked loaf.
Nelle Klein

Fried Oysters

1 doz. select oysters
1 c cracker crumbs
1 tsp salt
2 eggs
⅛ tsp pepper
4 tbsp water

Clean the oysters and dry them thoroughly between two towels. Season with salt and pepper. Roll in fine crumbs and then in beaten eggs, to which has been added water then roll in fine crumbs again and fry in a wire basket in deep fat until nicely brown. Drain on a piece of plain paper. Serve hot. Garnish with parsley or cabbage slaw.

Mrs. Dave Ver Dught

Baked Spaghetti and Oysters

¼ lb. spaghetti
1 pt. oysters
Salt and pepper
1 c bread crumbs
⅛ c melted butter
1½ c milk
4 tbsp flour

Break the spaghetti in small pieces and boil in salt water until tender. Scald the oysters in their own liquid, put in a layer of spaghetti, then a layer of oysters. Season with salt and pepper, repeat until the oysters are all used up. Put a layer of spaghetti on top and pour over this a sauce made from the oyster liquid, milk and flour. Cook this sauce until thick (about 20 minutes). Then pour over the spaghetti and cover with buttered bread crumbs. Bake in a quick oven for 10 minutes.

Mrs. Dave Ver Dught

Scalloped Oysters

1½ pt. oysters
3 c cracker crumbs rolled fine
6 tbsp butter
2 tsp salt
2 c of milk
A little pepper

Grease dish and cover bottom with cracker crumbs, then a layer of oysters, dust with salt and pepper and cover with cracker crumbs, pour over milk and cover top with butter, bake in a hot oven 15 or 20 minutes.

Mrs. J. P. Klein

Creamed Oysters for Patties

Sauce
Cook
½ c butter
2-3 c flour
1½ tsp salt
4 c milk
1 pt. oysters
1 tbsp butter
½ tsp salt
½ tsp celery salt

Melt butter, add oysters and shake over fire until puffed. Then add to sauce.

Mrs. J. P. Klein

Fish Cakes

½ c flaked cooked fish
½ c mashed potatoes
1 tsp chopped parsley
¼ tsp paprika
½ tsp celery salt
1 tbsp milk
1 tbsp butter
1 tbsp lard

Mix left over cooked fish of any kind with mashed potatoes, parlsey, paprika, celery salt, and milk. Shape into flat cakes 1 inch thick and 2½ inches in diameter. Place the butter and lard in a frying pan and when hot add the fish cakes, brown thoroughly on both sides, lower the fire and cook 7 minutes more, or until well heated.

Mrs. F. C. Warner

Codfish Balls With Tomato Sauce

4 medium sized potatoes
¼ tsp white pepper
¼ c milk or cream
½ lb dried codfish

Pull the codfish apart, pour boiling water over it, let stand a moment, and heat to boiling point. Drain. Cover with cold water and proceed as before. Do this a third time. Then press very dry and add potatoes (which have been boiled and mashed), the white pepper, milk or cream, (if milk is used add 1 tbsp butter), salt if needed. Rub until smooth, then form into balls. Lay on a buttered pan, and set in a hot platter and pour over them a tomato sauce. Mrs. J. P. Klein

Codfish Balls

¼ c cooked codfish
½ c mashed potatoes
⅛ tsp pepper
1 egg well beaten

Mix well the codfish, mashed potatoes, egg and pepper in flour and allow to stand 15 minutes. Deep fry and serve with 1 cup of medium white sauce.

Mrs. Jno. Bauman

Molded Salmon

1 can salmon
½ tbsp mustard
½ tbsp salt
2 tbsp sugar
3 egg yolks
1 c thin cream
¼ c vinegar
1 tbsp gelatine

Remove skin and bones from salmon and separate the fish in small pieces. Mix together the mustard, salt, sugar, yolks, cream, and vinegar. Cook over water until it thickens. Remove from fire, add the granulated gelatine which has been soaked in ¼ cup water. Strain over the salmon, mix thoroughly, turn into mold and set in a cool place. Serve on a bed of lettuce with cucumber dressing.

Mrs. Jno. Bauman

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Lobster Croquettes

2 c chopped lobster
½ tsp salt
¼ tsp mustard
Few grains cayenne
1 tsp lemon juice
1 c thick white sauce

Add seasoning to lobster then thick white sauce. Cool, shape; dip in crumbs, eggs and crumbs again, fry in deep fat and drain. Serve with tomato cream sauce.

Salmon Loaf With Cream Sauce

1 can salmon
1 c bread crumbs
2 eggs
1 c milk
1 tbsp melted butter

Drain the fish, pick fine and mix with butter. Beat the bread crumbs with the eggs, mix together, season with pepper and salt and bake 1 hr. in long narrow buttered tin. Turn loaf out on a platter and pour over it the following cream: 1 pt. milk heated to boiling thicken with 2 scant tbsp of flour rubbed together with 1 tbsp of butter and a pinch of salt. Just before removing from the stove stir in 1 well beaten egg. Paprika and celery may be added.

Mrs. H. A. Veenstra

Salmon Loaf

2 c salmon
1 c stale bread crumbs
1 tsp shredded parsley
1 tsp salt
2 eggs
½ c milk
1 tsp lemon juice
½ tsp white pepper

Remove skins and bones and mince fish. Then add well beaten eggs, crumbs, milk, seasoning and mix well. Put into a greased mold and bake or steam 1 hour. Serve hot with Hollandaise Sauce.

Mrs. Dave Ver Dught.

Oysters in Blanket

Season nice large oysters with pepper and salt, cut fat bacon in thin slices, wrap each oyster in a slice and fasten with a toothpick. Heat frying pan and fry long enough to crisp bacon, about 10 minutes. Serve immediately with or without toast.

Bess Hesseling

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Scalloped Oysters

Have ready about 1 pt. of cracker crumbs, butter a deep earthen dish, put a layer of crumbs on bottom, wet with some oyster liquor, next have a layer of oysters, sprinkle with salt and pepper, lay small bits of butter on, then another layer of crumbs and oyster juice, salt and pepper, butter, and repeat until dish is filled. The top is to be cracker crumbs. Beat up an egg and a cup of milk and turn over all. Cover dish, set in oven 30 or 40 minutes, when baked through, uncover top, set on upper grate to brown.

Mrs. Wm. Schackel

Creamed Lobster

To ½ lb can of lobster cleaned of bones and broken into small pieces add large cup of thick white sauce highly seasoned, 2 hard boiled eggs cut in pieces. If desired 1 slice of pimento cut rather fine can also be added. Serve in patty shells or on crisp crackers.

Baked Fish

Clean and wipe dry a fish weighing 3 or 4 lbs. Rub fish inside and out with salt and pepper and bake in a pan with some drippings and butter. Bake with a few slices of salt pork over top, or serve with tomato sauce. Bake 1½ hours.

Mrs. Dave Ver Dught.

Fricassee of Oysters

1 tbsp butter
1 tbsp flour
½ pt. milk
2 egg yolks
1 tsp chopped parsley
Salt and pepper to taste

Boil the oysters in their own liquor. Put the butter in a frying pan, and, when melted, add the flour, mix until smooth, now add the milk, stir until it boils, add the oysters and a half cup of the liquor, salt and pepper, and stir again until it boils, take from the fire, add the yolks of the eggs lightly beaten, and the parsley, serve at once.

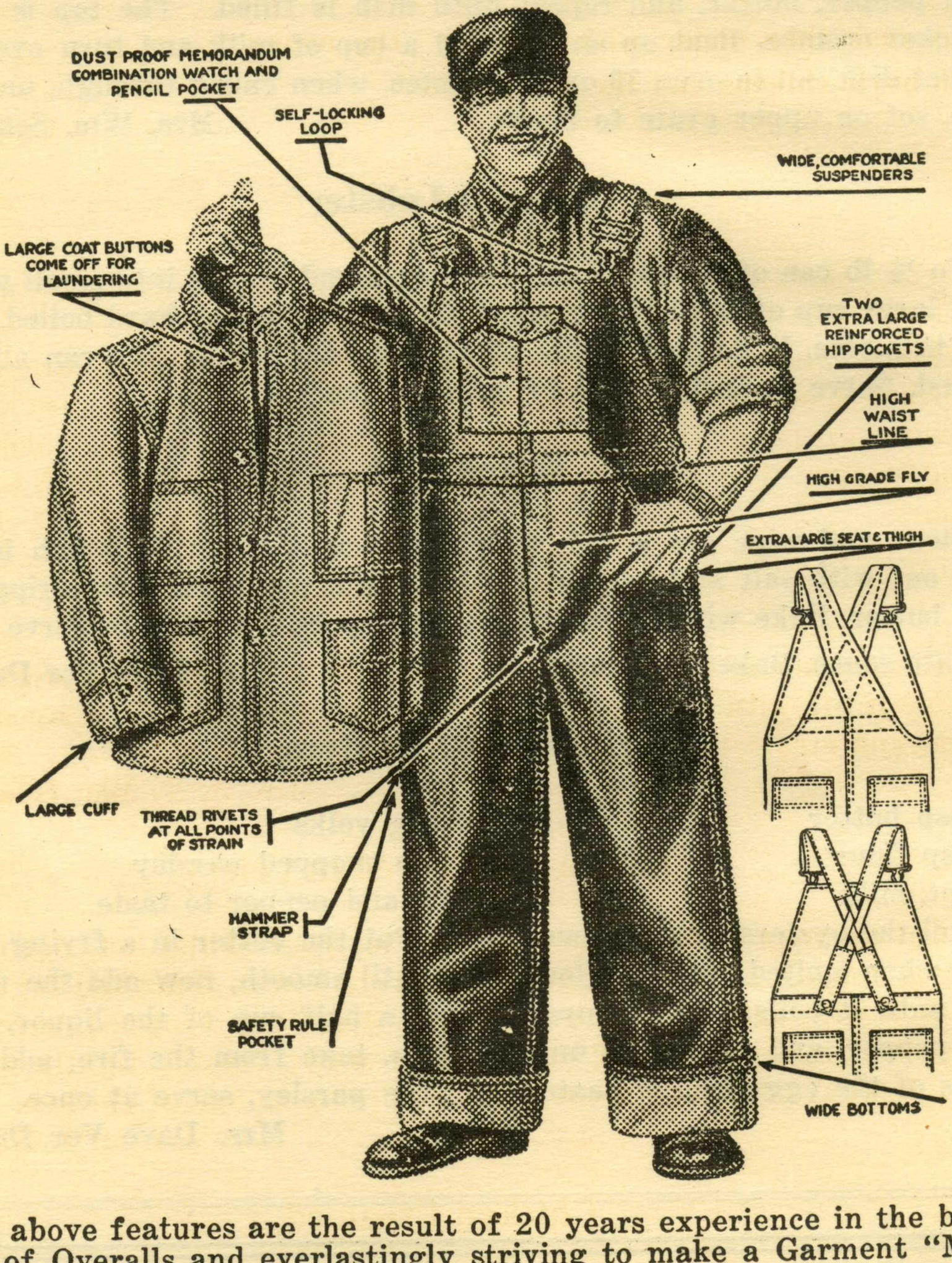
Mrs. Dave Ver Dught

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POULTRY AND GAME

"A cook they hadde with hem for the nones.
To boyle chikens and the mary bone."

—Chaucer.

Chicken Baked

1 large or two small onions 3 eggs

Place whole chicken in roaster. Instead of putting dressing in chicken place it around the outside—it is much better, use the following dressing. Dry bread soaked in cold water, eggs, onions, salt and pepper. Dot with butter. Bake from two and a half to three hours.

Mrs. D. C. Renaud

Chicken Canned

Cut chicken in pieces, as for frying, soak in a weak brine over night. Wipe it off with a clean dry cloth, put in jars, add one teaspoon salt, seal and steam three hours or four if chicken is old.

Mrs. A. T. Van Houweling

Chicken Smothered in Celery

Cut up your chicken ready to fry. Get your skillet hot, put in generous amount of lard and butter. Roll chicken in flour and fry brown, season with salt. When all the pieces are nicely browned, cover with pieces of celery and pour over milk or water, cover tightly with lid and bake from two to three hours according to age of chicken.

Mrs. M. J. Hoffman

Chicken Creamed

Cook chicken until done, remove from bones, cut in small pieces, season well with salt, pepper and butter. Thicken the broth that the chicken was cooked in. Then put chicken in and heat. Serve over hot baking powder biscuits.

Mrs. H. L. Renaud

Chicken Fricassee

½ c butter
1 tbsp flour
1 c rice
1 qt. boiling water

Clean and cut up chicken in the usual manner. Melt butter in frying pan and smooth into it the flour. Dredge the pieces of chicken in flour and fry in butter. While this is frying boil rice furiously for five minutes. When the chicken is well browned, season and add the rice, well drained, and the boiling water. Cook in a casserole or tightly covered vessel in the oven. If fowl is tough, cook from five to six hours.

Mrs. A. T. Van Houweling

Chicken en Casserole

2½ lbs. chicken
1 tbsp chopped parsley
2 c boiling water
½ c butter
1 tbsp flour
1 carrot
1 onion
1 stalk celery
½ tsp pepper
1 tsp salt

Clean and dress the chicken and steam it until tender. Melt the butter in a frying pan, add all the vegetables, chopped fine, cook five minutes and then add the flour. Add all the seasonings to the hot water, pour it into the frying pan and let it cook five minutes. Put the chicken in a casserole, dredge with flour, dust with salt and pepper and pour the contents of the frying pan over it. Place it in the oven and cook until the chicken is thoroughly browned. Remove from the oven, cover the dish and serve in the casserole.

Mrs. H. W. Pietenpol

Chicken Croquettes

2 c ground cooked chicken
1 tsp salt
⅛ tsp pepper
1 c milk or stock
2 tbsp butter
4 tbsp flour
2 lbs. fat for deep frying
1 egg

Make very thick sauce of liquid, fat and flour. Blend with well seasoned meat. Spread thinly on shallow pan to chill thoroughly until easily handled, then shape it. Use fine dried bread crumbs for coating. Blend white and yolk of egg slightly. Roll croquettes in crumbs, then dip in egg, then roll in crumbs again, making an even thin coating. Heat fat in deep kettle. Place croquettes in wire basket so they do not touch, and fry in deep fat until golden brown. Drain on unglazed paper. Eight croquettes.

Mrs. T. G. Fultz, Mrs. T. H. Klein

Chicken Fried Without Butter or Lard

Prepare chicken as to fry in the usual way. Have baking pan ½ full of sweet cream (new milk will do), salt, pepper and roll in flour. Place chicken in pan set in oven and cook very slowly 1½ hour or longer if chicken is old, turn chicken the same as when frying. Should be nicely browned, tender and plently of gravy. You will pronounce this chicken the best ever.

Mrs. H. L. Renaud

Chicken Fried

Cut chicken in pieces for frying. Salt and roll pieces in plenty of flour. Have frying pan hot and put in plenty of lard and butter using equal parts. Fry chicken until each piece is golden brown. Pour hot water over chicken in pan almost covering it and bake three hours. Take up chicken and make gravy by putting two heaping tablespoons of flour in pan, add salt and stir in enough milk to make right consistency.

Jennie Vos

Chicken Jellied

1 c blanched almonds
1 c chopped celery
1 to 2 tbsp acidulated gelatine
4 lbs. chicken
2 slices onion
½ tbsp salt

Put chicken in a stewpan with onion, cover with boiling water, cook slowly, until the meat falls from the bones, when half cooked add salt, remove chicken, skim fat. Decorate bottom of mold with parsley, pack in meat freed from bone, add salt and paprika to taste, add nuts, celery and gelatine according to amount of stock. Dissolve with the stock and pour over other ingredients. Keep in a cool place until firm. Pimento, green peppers and hard boiled eggs may be added.

Mrs. G. H. Waechter

Chicken Mousse

3 c chicken, cooked, chopped
1½ tbsp pimentos, chopped
2 c chicken stock, hot
3 tbsp gelatine (not acid)
½ c celery, cooked, chopped
1 c cream, whipped
½ c green pepper, cooked, chopped
½ c water, cold
1½ tsp salt
¼ tsp pepper

Soak the gelatine in the cold water for 5 minutes, add the boiling chicken stock and stir until the gelatine is dissolved. Chill and beat until frothy. Add the remainder of ingredients and beat together. Pour into a mold, preferably an oblong or square one, and chill on ice 3 or 4 hrs. It is very attractive if individual molds are used. Serve on a lettuce leaf garnished with the grated yolk of hard cooked egg. Twelve servings.

Mrs. T. G. Fultz

The VALUE

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SPRAGUE, WARNER & COMPANY

Chicago

Van Gorp, Dry Cleaner and Laundry— Phone 333

Chicken Southern

Clean and cut up chicken, roll in flour, sear in butter until brown, place in baking dish with pared sweet potatoes. Season with salt and cover with boiling water, when almost done add a cup of cream.

Ethel G. Lankelma

Chicken Spaghetti

1 box elbow macaroni
1 can peas
1 can tomatoes cut up
1 green pepper

To one chicken, cooked and cut in pieces, add macaroni that has been cooked and cooled in cold water, and drained, add peas, tomatoes and pepper, season well. Make thickened gravy of liquid that chicken was cooked in. Mix enough to make quite moist with above ingredients, put in baking pan, cover with cracker or bread crumbs and lots of butter. Heat thoroughly. Enough for twelve or fifteen people. Can use mushrooms, and pimento if desired. Mrs. G. H. Waechter

Chicken Supreme

2 chickens
3 eggs
1 pt. cream

Boil chicken, then cut in small pieces, eggs beaten separately, stir in yolks lightly, add cream, season to taste, fold in whites. Fill one pound baking powder can nearly full, set in pan of hot water and bake one hour. Make gravy of broth. To serve cut in slices and put spoonful of gravy on top. Makes a lovely party dish. Mrs. D. C. Renaud

Chicken Pie

Thoroughly wash and joint the chicken; put in water enough to cook until tender. Remove bones. Season to taste with butter, salt and pepper. Add flour to thicken the gravy. Put in pan. Make a rich biscuit dough. Pat out flat and cover chicken with it. Bake until a golden brown.

Mrs. John Blommers, Sr.

Chicken Patties

4 c flour
1 tsp salt
2 tsp baking powder
1 tbsp butter

Sift flour with salt and baking powder. One tablespoonful butter, fill cup with shortening. Mix with dry ingredients, add water to make right consistency, grease outside of gem pans, cover with pastry, bake in moderate oven, fill with creamed chicken, cut rounds of pastry, put in pan, brush with butter and bake. Mrs. Nora Scholte

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Van Ness Hat Shoppe.

Chicken With Sausage Dressing

1 onion
1 egg
½ lb sausage

Dress and clean chicken. Make a bread dressing adding onion which has been fried a golden brown in butter, then sausage and the beaten egg, and salt.

Mrs. H. L. Renaud

Chicken Pie

1 egg beaten light
6 tbsp melted butter
1 c sweet milk or water
2 heaping tsp baking powder
2 c flour
½ tsp salt

Mix above ingredients. Stir with spoon and spread over chicken, bake in a quick oven. Prepare chicken same as for creamed chicken.

Mrs. Tunis Klein

Chicken Pot Pie

Prepare a chicken as for frying. Place in deep kettle, season, and cover with water. Remove all scum when it reaches the boiling point, to insure a nice clear gravy. When done and just before adding dumplings mix smooth with cold water 3 or 4 tablespoonsful of flour and stir into it, thicken the liquor for gravy. If cooked down too close to make sufficient gravy, add as much hot water as needed. Be sure the mixture is just short of the boiling point when dumplings are added, then cover will not need to be left off to cool off mixture.

Chicken Pressed

Clean and cup up your chicken. Stew in just enough water to cover it. When nearly cooked, season well with salt and pepper. Let the chicken stew until the meat drops easily from the bones. Remove the bones and gristle, chop the meat rather coarsely, then turn it back into the stew kettle, where the broth was left (after skimming off all the fat) and let it heat through again. Turn it into a square pyrex dish, press down. Will turn out like a mould of jelly and may be sliced in smooth, even slices. The success of this depends upon not having too much water, it will not jelly if too weak, or if the water is allowed to boil away entirely while cooking. Dark and light meat may be kept separate and molded in layers. Mrs. Halbert, Mrs. P. A. Renaud

Vis Bro's Barber Shop—First Class Barbers—718 Main St.

Chicken Scalloped

Stew a 4 or 5 lb. chicken until meat falls from bones and broth is reduced to about 1 pt. Remove all bones and cut meat into small bits. Slice a loaf of bread and break all into small parts. Line a buttered baking dish with a layer of bread, then a layer of chicken, until all is used, having the top layer bread. Pour over all hot milk to which you have added the chicken broth, until it may be seen on top. Bake in a moderate oven an hour.

Mrs. H. L. Renaud

Ducks Baked

Split ducks up back when dressing them. Parboil a few minutes with a pinch of soda in water. Place the ducks in roaster breast down. Place whole onions in ducks as many onions as there are members in family. Salt and dot heavy with butter. Bake from two to three hours.

Mrs. D. C. Renaud

Duck Roasted

Stuff ducks with onion dressing, lay strips of bacon over them, and two or three cloves. Add hot water in bottom of roaster and roast in moderately hot oven. When half done add a little salt, and roast till done. Takes about 2½ hrs.

Mrs. H. Paul Scholte

Duck Pot Roast

In cleaning duck be certain to remove oil sack. Stuff duck with dressing or put a small onion inside and sprinkle inside with a dash of salt and pepper—bind with string. Heat the Dutch Oven. Put in bacon drippings and brown ducks on all sides, add two cupfuls of hot water and cover with tight lid. As the water cooks down keep adding a cup of hot water. When about half done add a little salt and cook till done. Takes from 1½ to 2 hours.

Mrs. H. Paul Scholte

Noodles

½ tsp fat 1 egg

Mix teaspoonful fat, egg, flour to make a stiff dough, knead and roll as thin as possible, sprinkle with a little flour to prevent sticking, then roll like jelly roll, set aside for about 20 minutes, cut in tiny strips, shake apart to dry, before adding to the boiling chicken or meat broth add a little cold water to broth so it is just below boiling point, then drop in noodles, cover tightly and cook about 15 to 20 minutes.

Mrs. A. T. Van Houweling

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Oyster Dressing

1 egg
1 qt. oysters
1 tbsp butter
Salt to taste

Soak dry bread in tepid water, add above ingredients to the bread, place inside chicken.

Mrs. Jno. Wesselink

Pheasant Baked

1 large onion chopped fine
3 eggs
Pinch sage
Salt and pepper

When dressing pheasant split it up back. Put it in roaster breast down and stuff with dressing as follows: dry bread—soaked in cold water— using above ingredients with bread. Dot with butter and bake three hours.

Mrs. D. C. Renaud

Rabbit Fried

Cut rabbit in pieces. Salt and roll in flour. Fry in equal parts of lard and butter, until a golden brown. Put in baking pan, add hot water, and bake until tender. A tart apple baked in with it gives a nice flavor.

Mrs. John Blommers

Rabbit Smothered in Onions

Cut rabbit in pieces, soak in salt water an hour, roll in flour, brown in butter, onions sliced on top and put in oven until rabbit is done. Delicious.

Mrs. D. C. Renaud

Rabbit Sour—Haasenpepper

2 onions sliced
1 tsp sugar
¼ tsp cloves
2 tbsp browned flour
2 tbsp vinegar
1 tbsp water

Cut up rabbit, take equal parts of butter and lard, put butter and lard in kettle and brown well, put rabbit in and brown well, cover with boiling water and cook until done. Add onions fried in butter, the sugar and cloves, salt to taste. Thicken gravy by adding the browned flour mixed with the vinegar and water.

Mrs. Herman Geelhoed

Jno. Wynberg—Eggs, Poultry, Cream—Phone 302

Squirrel

Soak in salt water 12 hours. If young and tender, fry a delicate brown as you would young chicken. If older, stuff with bread crumbs which have been seasoned with salt, butter, a little grated onion and if liked, a few oysters. Lay strips of bacon over the dressing and sew or tie it in. Cook on top of stove with a very little water in the roaster for a half hour or longer. Then bake till tender and brown. Serve with milk gravy.

Mrs. T. H. Liggett

Turkey Roasted

Use any favorite dressing, leaving room to swell, rub outside with salt and pepper and flour well, have a large lump of butter and some lard in double roaster and heat very hot until a golden brown, add a cup of water from time to time, roast slowly, from 3 to 4 hours according to size of turkey, the last hour merely steaming it. When ready to serve, remove turkey, add ¾ cup flour to hot gravy after which add water to rather thicker consistency than ordinary gravy, add quart of oysters, heat but do not boil and serve in large gravy boat.

Mrs. Ethel Lankelma

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MEATS

"Take one good stove, add some real heat,
Some cooking pots; and some well cut meat.
Mix with knowledge gained from this book,
And you can pass as a first class cook."

What to Serve With Meats

Roast Beef	Grated Horse-radish
Roast Veal	Tomato or Horse-radish Sauce
Roast Mutton	Current Jelly
Roast Lamb	Mint Sauce
Roast Turkey	Chestnut Sauce-Cranberry Jelly
Roast Venison	Black Current Jelly, Grape Jelly
Roast Goose	Tart Apple-sauce
Roast Quail	Current Jelly-Celery Sauce
Roast Chicken	Bread Sauce
Fried Chicken	Cream Gravy-Corn Fritters
Roast Duck	Orange Salad
Roast Pork	Baked Apple

Mrs. J. F. Dykstra

Suggestions for Meats

When cutting meat to cook, always cut across the grain of the fibre.

Never wash fresh meat before roasting; scrape it if necessary to clean it. If it has been wet or moist, wipe it thoroughly dry before cooking.

Never put meat directly on the ice; put it in a vessel on the ice.

If you baste roast meats, do not use salt in the basting. Salt the meat when partly cooked.

Salt and season boiling meats while cooking.

In boiling, put fresh meats in hot water, and salt meats in cold water; boil both slowly.

Never salt and pepper broiling meat while cooking. Season with salt, pepper and butter after removing from the gridiron.

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Casserole with Beef Steak

Rack beefsteak and sear in frying pan after dredging in flour, put in all the flour it will take, salt and put in layers in casserole and nearly cover with water and put in butter or lard if meat is lean; put lid on casserole and cook about 3 hours, when done remove meat and make gravy. After pouring the gravy out, put the meat in again and serve hot.

Mrs. A. B. Van Houweling

Swiss Steak

2 lbs. thick round steak
½ c flour
⅛ tsp pepper
¼ c fat
1½ tsp salt
1 c hot water

Wipe meat, place on board, and beat flour into meat with edge of saucer, continuing until the meat will hold no more flour. Sear meat well in heavy iron frying pan, in which there is ¼ cup hot fat. Add one-half cup hot water. Cover frying pan and simmer one hour, adding water when necessary. Add seasoning and continue cooking one-half hour longer. Serve with gravy.

Mrs. Fultz

Roast Beef. (Either Spiced Roll or Plain Ribbed)

Place meat in tray of roaster with cold water (about 1 cup) under tray—put in very hot oven, and brown quickly. Allow 15 to 20 minutes for each pound of meat, if the rare center is desired. Add a small amount of water occasionally to keep from burning, not over ½ cup, or it will draw the juice out of meat and make it dry. The secret of juicy, tender, roast is quick browning, then continue cooking with as little water as possible. Add salt and pepper about 20 minutes before serving—If not spiced.

Mrs. Geo. Gaass

Yorkshire Pudding. (To be Served With Roast Beef)

1 pt. milk
4 eggs. (whites and yolks beaten separately)
1 tsp salt
2 tsp baking powder sifted with flour
2 c flour

This should be mixed very smooth about the consistency of cream. Regulate your time so your roast of beef will be done one-half hour before serving. Keep it where it will keep hot. Take two common biscuit tins, dip some of the drippings from dripping pan in these tins. Pour half of the pudding into each, and set in the hot oven.

Mrs. P. A. Renaud

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Spiced Roll. (Dutch Style)

Place pieces of fat in iron kettle on top of stove, when smoking hot, put in roll. Brown well on all sides, then put in ½ cup of cold water, and cover tightly. Draw back and let cook more slowly, till well done. This will take three or four hours according to size of the roast. Of course cold water must be added as it cooks down to keep from burning.

Mrs. Nora Scholte

Swiss Steak

Take a round of steak two inches thick. Pound until fibre is thoroughly broken, then pound in all the flour it will absorb. Season meat with salt and pepper, then cut in good sized pieces, and fry with butter and onion on both sides until brown. Put in roaster or steamer, add hot water, and cook until it is tender enough to cut with a fork. A waterless cooker may be used. Garnish with tomato soup and strips of green pepper.

Mrs. J. F. Dykstra

Stuffed Beef Steak

Take a tender slice of round steak, one inch in thickness, remove the bone, trim and spread over it a plain bread stuffing, seasoned with salt, pepper and two or three drops of onion juice. Roll and bind with twine. Have ready a roasting pan, in which you have fried 2 pieces of salt fat pork. Lay the roll in pan and brown it, then add ½ cup of boiling water, dredge with salt and pepper, and a thick coating of flour. Cover closely and bake in a good hot oven one-half hour.

Mrs. Henry J. Rhynsburger

T-Bone Steak

Cut the steak one and one-half inches thick. Heat the skillet smoking hot. Turn often until tender and well browned. Serve hot with butter, salt and pepper.

Cyrena M. Rhynsburger

Round Steak. (Smothered in Onions)

Two lbs. steak, three medium sized onions. Slice the onions and cook in hot skillet. Place steak in skillet with the onions. Brown, and add water, then simmer until tender. Serve hot, seasoned with butter, pepper and salt.

Cyrena M. Rhynsburger

Van Gorp, Dry Cleaner and Laundry— Phone 333

Broiled Sirloin Steak

Top sirloin of beef one and one half inches thick is the ideal cut for this recipe. This cut is not large, and is better served for three or four persons, than a larger and thinner cut. If a broiler is not available, use this method. Heat a skillet very hot. Melt butter in skillet, add steak and brown nicely on both sides, then turn the fire low and let the steak stand for about eight or ten minutes, so as to be rare but not raw. Do not use a cover at any time. After the steak is removed from skillet, put in a very little water, and a teaspoonful of Worchestershire sauce. Garnish with strips of bacon and mushrooms fried in butter..

Mrs. R. A. Awtry

Flank Steak

1 large flank steak, or 2 small ones
2 c diced carrots
2 c canned tomatoes
2 c celery
1 c sliced onions
Salt and pepper

Score the steak with knife, and dredge with flour, after sprinkling with pepper and salt. Brown in an iron skillet or Dutch oven. When brown on both sides, add celery and carrots, (diced), tomatoes, onion and sufficient water to cover the meat. Add a small amount of salt, cover to make the gravy, and season to taste.

Mrs. J. Van Vliet

Tenderloin Steak

2 lbs. tenderloin steak
1½ c flour
½ c butter
Salt

Have steak cut one inch thick. Pound in salt and flour on both sides of steak. Have a skillet hot, and put in butter. Brown steak on both sides. Put in roaster. Then add four teaspoons of flour to the skillet and a little salt. Make a smooth paste and then add water to make a thick gravy. Pour over steak. Cover and bake two hours. This is very nice to serve for tray supper. Enough for eight people.

Mrs.J.Wesselink

Dried Beef Frizzled in Cream

Take chipped beef. Melt in a frying pan butter about the size of an egg. Stir the beef about in it for two or three minutes. Dust in a little flour, add half a teacupful of rich cream. Boil and serve on toast or mashed potatoes.

Mrs. G. Menning

Beef Stew With Dumplings

Cut 2 pounds of boiling beef into pieces. Stew in about one pint of water. Season with salt and pepper. Boil until tender. While meat is stewing add water so that there will be about one pint of stock when dumplings are added.

Dumplings

1 c flour
1 large egg
2 tsp baking powder
Salt
Water

Enough water to moisten well. Drop in boiling beef stock. Cover, and cook 15 minutes. This makes 6 large dumplings. These dumplings never fail.

Mrs. J. Wesselink

Corned Beef and Cabbage

3 lbs. corned beef or ham, or other boiling beef
1 small cabbage
1 onion
8 potatoes

Boil meat for about two hours. Add potatoes, sliced onions and cabbage, (cut in about six pieces). Cook slowly for another hour.

"Jiggs"

Pot Roast

Put equal parts of butter, lard, and a piece of suet into a kettle. When thoroughly brown, put in roast and brown on all sides. Salt and cover tightly. The steam collecting will be enough water to cook roast. Watch carefully to prevent scorching.

Mrs. G. A. Stout

Pork Roast

Wipe pork, sprinkle with salt and pepper. Place on a rack in dripping pan, and dredge meat with flour. Bake in a moderate oven three or four hours, basting every fifteen minutes with fat in pan. Make a gravy as for other meats. For variety the pork may be dredged with ground mustard or sage.

Mrs. J. V. Lankelma

Baked Pork Chops

Use rather lean pork chops. Rub salt, black pepper and ground mustard on both sides, sear in frying pan until brown on both sides. Cover with boiling water, and cook in oven until tender. Add milk to liquid and thicken. Very good.

Mrs. J. V. Lankelma

Baked Ham With Tomatoes

Secure a slice of ham two or three inches thick, or according to the amount needed. If salt, rinse with boiling water. Put one tablespoon of butter in frying pan, lay in ham and brown well on both sides. Then lay ham in earthen baking dish, cover with one-half cup bread crumbs, and ¾ cup brown sugar. Stick in the ham a few cloves. Pour around it one quart of tomatoes. Cover and bake until meat leaves bone, and is very tender. Delicious when sliced cold. If tomato juice cooks down, baste occasionally with one-half cup boiling water. The sauce the ham is cooked in is fine to flavor baked beans.

Mrs. A. N. Vander Linden

Jellied Pickled Pig's Feet

2 lbs. pigs feet, cover with cold water, and bring to boiling point. Drain off water, scrape, and wash well. Return to cooking kettle and cover with two quarts of boiling water. Cook until so tender that bones can be removed with fingers, which will require from 2½ to 3½ hours medium boiling. At the end of the first hours boiling, add 2 level tablespoons of salt. When meat is tender, pour all into a strainer. Remove all the bones. Take a knife and fork and cut meat into as small pieces as desired. If lots of jelly is required, measure four cups of the liquid, add boiling water sufficient to make this amount of liquid. Return bones, chopped meat, and the four cups liquid to cooking kettle. Add ¾ cup vinegar, stir all well, and heat but do not boil. Pour into a crock, or Pyrex dish and set in a cold place. This can be varied to suit the taste. More or less salt, and vinegar, or pepper may be added. If solid meat is desired, use less liquid.

Mrs. A. N. Vander Linden

Breaded Pork Chops

Dip the pork chops in beaten egg, and then roll in rolled cracker or bread crumbs (stale). Place in skillet in which has been added a little butter. Place skillet in the oven and in about one-half hour salt, and turn the chops. Allow another half-hour for the chops to brown.

Mrs. Bert Baron

To Cook Spare Ribs

After seasoning with salt and pepper, put on the fire with a small amount of boiling water. Add water as it boils dry. When done, let fry a while till light brown.

Mrs. G. B. Ver Steeg

Sausages

Cut apart a string of sausages. Pierce each sausage several times with a fork. Put in frying pan, add a few spoons of boiling water and cook for a few minutes. Fry until well browned. Mrs. G. Hankamp

Sausage

1 lb. of sausage
½ c cracker crumbs
1 egg

Mix the egg and cracker crumbs with sausage. Shape into balls and fry in a well-covered spider until well browned. Mrs. G. Hankamp

Baked Ham

Make a thick paste of flour (not boiled) and cover the ham with it, bone and all. Bake in hot oven. If a small ham, it will require 15 minutes to each pound. If a large one 20 minutes. The oven should be hot when put in. The paste forms a hard crust around the ham and the skin comes off with it. Do not use much water in pan and gravy will be a rich brown. Mrs. Halbert

Baked Pork Chops or Veal

Cut ¾ inches thick.

Dip meat in crumbs, then in beaten egg, then in crumbs. Brown well on both sides, then cover with milk, and bake two hours in a slow oven. Mrs.Henry Cox, Omaha

Pork Chops en Casserole

Put slices of raw potatoes in baking dish. Put in milk (as for escalloped potatoes). Fry pork chops until brown. Lay them on top of potatoes. Make milk gravy with the pork chop drippings, and pour over chops and potatoes and cover. Bake about three fourths of an hour. Mrs. J. F. Dykstra

Backbone and Dumplings

2 lbs. of spare ribs
1 tbsp butter
2 c flour
4 tsp baking powder
1 tsp salt
1 c milk

Salt the spare-ribs and pour boiling water over them. Let simmer until done. Make dumplings by sifting together the flour, salt and baking powder, cutting in the fat, and stirring in the milk. Drop by spoonfuls on top of ribs, cover tightly and cook 12 to 15 minutes. The dumplings must rest on the ribs, and not settle in the liquid. Potatoes may also be cooked with the ribs. Mrs. G. A. Stout

Baked Ham and Pineapple

1 lb. sliced ham, cut 2-3 inches thick
6 thin slices of pineapple
6 peeled sweet potatoes
½ c water
2 tbsp flour
½ c pineapple juice

Place ham in bottom of buttered baking dish, add the sweet potatoes, sprinkle flour over the potatoes, add ½ cup of brown sugar. Add the slices of pineapple, the juice and water. Cover and bake in slow oven one and one-half hours. Inspect frequently and add more water, if mixture becomes dry. Uncover and brown the last ½ hour.

Mrs. Carl Aschenbrenner

Pork Loaf

2 lbs. pork ground raw
2 eggs
1 c sweet milk
1 c bread crumbs
1 onion
celery
Salt and pepper
1 green pepper

Shape ingredients into loaf, and bake one and one-half hours. When loaf is half done, pour over one-half can tomato soup, and finish baking. Do not dilute soup.

Mrs. Olson, Montezuma, Iowa

Dutch Hutspot

1 qt. potatoes
1 pt. carrots
1 c white beans
2 onions
Pork or corned beef

Freshen pork or beef by boiling. Cut up carrots and onions in thin slices. When meat is sufficiently freshened, put on to cook with the beans in boiling water, enough to cover. When about half done put in carrots and onions and when nearly done add potatoes. Let simmer until nearly dry, or pour off what liquid is left. If using corned beef, add beef or pork drippings to taste.

Mrs. J. Braam

Sweet Breads

Soak in ice water. Parboil in salt water thirty minutes. Blanch. Place in baking dish with liberal amount of butter and paprika. Bake until done, basting often.

Mrs. D. C. Renaud

Sweet Breads

Soak in salt water. Parboil in salt water twenty minutes, blanch. Fry slowly in liberal amount of butter. Add ½ tsp. beef extract, and a little flour. Add a little water and simmer until tender.

Mrs.D.C. Renaud

Veal Cutlets

Dip cutlets in eggs, salt and pepper them. Then roll in bread crumbs. Have a large piece of fat or lard in iron skillet, smoking hot. Fry cutlets brown on both sides. When brown, put in half a lemon sliced very thin, scatter pieces between meat, add ½ cup of water, and cover closely, and when they begin to fry add another ½ cup water. Serve on hot platter garnished with slices of lemon.

Mrs. Nora Scholte

Veal Birds

Select slices of veal, (round steak) cut thin. Cut in pieces about four inches square. Spread each piece with a well seasoned bread dressing. Roll and fasten with tooth picks. Flour and saute in hot butter and lard until golden brown. Put in roaster. Pour water in pan where veal has been sauted, and pour this over the veal in roaster, almost cover with water, and bake 2½ to 3 hours, or until tender.

Dressing

3 c bread crumbs
1 tsp salt
1 tbsp butter
Celery leaves
Pepper
Water to moisten

Mix crumbs, salt, butter, pepper and celery. Pour boiling water over until consistency to use.

Mrs. Halbert

Veal Birds

1 lb. veal steak ½ inch thick
1 lb. pork tenderloin ½ in. thick

Cut in one and one-half inch squares, wrap each square in well beaten egg and cracker crumbs, then put alternately on meat sticks, until ¾ full. Then wrap a thin slice of bacon around each stick, put in frying pan, (brown first). Then add water and steam one and one-half hours.

Mrs. Chas. P. Dykstra.

Veal Loaf

1½ lbs. hamburger
1½ lbs. pork sausage
1 c crackers
1 c Holland biscuit crumbs
2 eggs
1 c milk
Seasoning

Mix well, let stand 1 hour, then bake. Serves 15

Mrs. C. F. Aschenbrenner

Van Gorp, Dry Cleaner and Laundry— Phone 333

Curried Lamb, With Macaroni

1 lb. lamb or mutton cut in small pieces
½ lb. of macaroni
2 c milk
2 tbsp butter or fat
2 tbsp flour
2 tbsp curry powder
1 tsp salt
¼ tsp pepper

Order lamb as for stewing, brown it in a hot skillet, add a small amount of water and cook until tender. Cook macaroni in boiling salted water until tender, drain, and pour cold water through it. In a sauce pan melt the butter, add the flour, curry powder, salt, and pepper and blend thoroughly. Add the milk gradually, stirring constantly. Cook until slightly thickened smooth sauce results. Into a greased casserole put a layer of macaroni, then a layer of lamb, and curry sauce. Repeat until all is used. Cover and bake in a 350 degree oven, about one hour. (Rice may be used instead of macaroni).

Mrs. J. F.Dykstra

Boned Leg of Mutton Roasted

Take the bone out of a small leg of mutton, without spoiling the skin if possible. Cut off most of the fat. Fill the hole from which the bone was taken with stuffing. Use the same dressing you would for fowls, adding to it an onion finely minced. Sew the leg up underneath to prevent dressing or stuffing from falling out. Bind and tie up completely. Put in roaster in a moderately hot oven. Add a cup of hot water. When partly cooked, add salt and pepper, basting it often. When thoroughly cooked, place leg on warm platter, and skim grease from drippings. Add a cup of water, and thicken with flour. Send the gravy to the table in gravy dish. Also add a dish of current jelly.

Miss Hattie Vander Meulen

Mutton Chops Baked

Put into a frying pan a tbsp. of lard and butter, mixed. Have some fine chops without much fat. Sprinkle with salt and pepper and roll in wheat flour. Fry on both sides a nice brown. Place in a baking dish, and add a little hot water, also a tbsp. of flour. Bake two hours in a moderate oven. Tomato sauce is considered fine turned over a dish of hot fried baked chops.

Miss Hattie Vander Meulen

Liver With Dressing

Take sliced liver, pour boiling water over it, and drain at once. Season, roll in flour, and brown on both sides. Put in baking dish. Pour hot water over liver—almost enough to cover—for dressing, use:

Dried bread soaked in cold water
2 eggs
1 large onion
Salt and pepper

Put dressing on top of liver, dot with butter. Bake until liver is thoroughly done.

Mrs. John Blommers

Liver Sausage

2 lbs. liver
½ lb. pork
½ lb. beef
1 c corn meal
Buckwheat flour

Boil liver, pork, and beef in one qt. of water until tender. Take out meat and put through food chopper. After meat is ground put back in gravy of which there should be about three cups left. Season well with salt and pepper. Let boil a few minutes. Put in corn meal, and enough buckwheat flour to make a stiff mush. Let cook in double boiler for about an hour. Put in pans and mold. Serve cold sliced or fried.

Mrs. Geo. Hankamp

Meat Loaf

2 lbs. hamburger
2 lbs. pork sausage
2 whole eggs
1 can tomato soup
1 finely chopped onion

Mix hamburger, sausage, and eggs, with half can soup, diluted with half a can of water, add onion and enough ground cracker crumbs to make into a loaf. Over the top of this, pour the remaining half can of soup. Place in a moderately hot oven, and bake for one hour.

Mrs. Bert Baron

Ham Loaf

1 lb. ham
½ lb. fresh ground pork
2 well beaten eggs
1 c milk
1 c cracker crumbs

Mix and bake in slow oven for two hours.

Mrs. C. P. Dykstra

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Ham Loaf

1 lb. cured ham (raw)
1½ lb. pork ground
1 c tomatoes
2 eggs
Mix as for any meat loaf.

2 green peppers
1 onion
1 pimento
1 c bread crumbs

Mrs. L. A. Kuyper, Nelle Klein

Meat Loaf

1 lb. round steak ground
1 lb. pork sausage
1 onion

1 c cooked rice
1 c milk
2 eggs

Mix and make into loaf, put in pan, pour over a cup boiling water. Bake one and one half hours. Fifteen minutes before removing from oven, pour over small amount of tomato sauce. Serve on platter garnished with parsley and French fried potatoes.

Mrs. Carl Aschenbrenner

Scrambled Brains

Calf brains are the best. Drop in cold water, and remove outer skin. This comes off easily. Drop a piece of butter the size of an egg into skillet, drain brains, place in skillet. Add salt and pepper to taste. Then cover skillet and cook slowly for thirty minutes, stirring often.

Mrs. F. M. Frush

Head Cheese

Take the head, tongue and feet of young fresh pork, or any other pieces that are convenient. Having removed the skin, boil them until all the pieces are quite tender, and can be easily stripped from the bones. Then chop it very fine and season with salt and pepper, and ground cloves if you choose, or sage leaves rubbed to a powder. Mix it all well. Put into deep pans with straight sides, and press it down firmly with a plate that will fit the pan, putting a heavy weight on it. In two or three days turn it out of the pan and cut it in thin slices.

Mrs. G. Hankamp

Jno. Wynberg—Chicken Tonic—Worm Tablets—Phone 302

Hash

1 c meat
2 c potatoes
1 small onion
1 tbsp butter
Salt and pepper

Put butter in stew pan, cut in the onion, and let brown. Grind the meat, cut the potatoes in small pieces, place in stew pan, add a small amount of water, cover tightly, and let it cook until onion is well done, stirring often. Any kind of cooked meat can be used.

Mrs. Henry Rhynsburger

Meat Pie

1 c diced meat
2 c diced potatoes
1 c gravy
1 sliced onion

Put in baking dish and cover with pie dough. Bake until dough is done. One-half cup of left over vegetables may be added if so desired.

Mrs. Geo. Hankamp

Pig in the Blanket

4 c flour
1 c butter
3 tsp baking powder
1 tsp salt
2 lbs. sausage meat

Chop butter into flour, baking powder and salt, add enough water to make a soft dough. Roll out and cut into square blocks. Roll sausage into rolls ½ in. thick and 4 inches long. Place each one separately on squares of dough. Roll up and bake in moderate oven until light brown.

Nelle Klein

Steamed Meats

Fill sterilized quart jars with nice pieces of fresh meat. Press it down, and add 1 tsp. salt, ¼ tsp. pepper. Put jar caps on and steam 3 hours in steamer.

Mrs. W. Langerak

Meat Souffle

Make one cup of white sauce with one cup of milk, and one tbsp. each of butter and flour. Season with salt and pepper. Stir in cup cooked chopped meat. When cold add beaten yolks of two eggs. Cook one minute, and set away to cool. When cool, stir in whites beaten stiff. Bake twenty to thirty minutes in a buttered dish, and serve at once.

Mrs. J. F. Dykstra.

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Sausage

Fry sausage balls as for serving. Fill jars and cover with the grease. If there is not enough to cover them add fresh lard.

Mrs. W. Langerak

Meat Croquettes

1 c milk (boiled with 2 tsp corn starch)
Season
1 tbsp butter

Stir ground meat into boiling mixture, and set away to cool. Shape and roll in egg and bread crumbs and fry in deep fat until a deep brown.

Mrs. J. V. Lankelma.

Meat Rolls

Left overs of boiled or roast meat, or pork. Chop the meat with medium food grinder. Prepare biscuit dough and roll one-half inch in thickness. Cover with the chopped meat moistened by using either milk, or broth left by either boiling or roasting. Roll the dough as in making cinnamon rolls. Cut in sections 2 inches wide. Place in baking pan and bake until biscuit dough is brown and crisp. Remove from oven and cover with gravy made with the broth left from boiling or roasting. Serve while hot.

Mrs. T. G. Fultz

Spaghetti and Meat

½ package of spaghetti
1 c canned tomatoes
1 c ground cooked meat
1 onion
3 green peppers chopped fine

Mix and put in a baking dish. Add some butter or gravy. Cover with cracker or bread crumbs, and bake in moderate oven ½ hour.

Mrs. Olson, Montezuma, Iowa

Tongue in Vinegar

Soak tongue in vinegar over night. Add one onion sliced, and a little salt. Remove from this water and cook slowly in water to which a little vinegar and mixed spices have been added, put spices in bag. Cook until well done. To the liquid that is left, add raisins and thickening to make sauce to be served with the tongue. (Let tongue cook down in liquid to which raisins and thickening are added).

Mrs. Herman Geelhoed

Pressed Beef

Six pounds of neck of beef. Boil in clear water for three hours, then add salt, pepper and two tsps of vinegar (if liked). Boil until it falls from the bone. Take out of the liquid, and shred very fine with a silver fork. Boil down the liquid until only a pint or a little less remains. Press into molds or mold, and cover with liquid. Season the latter with bay leaf, or sage, if liked, or add vinegar to taste.

Mrs. Halbert

Chop Suey

1 lb. hamburger
1-3 lb. macaroni
1 pt. tomatoes
1 onion

Into a hot frying pan, put fryings or, butter. Cut onion fine, and cook in pan. Add meat and cook until slightly brown. Then add tomatoes, and cooked macaroni. Serve at once, or put in oven and bake.

Mrs. Halbert

Chili Con Carne

2 tsp fat
1 round of steak
1 tsp salt
¼ tsp paprika
2 tsp chopped onions
¼ c chopped celery
2 tsp chili sauce (or 1 tsp chili powder)
1 c kidney beans
1½ c tomatoes

Place fat in frying pan, add meat, cook slowly for two minutes. Add remaining ingredients, and cook slowly one-half hour.

Mrs. Chas. P. Dykstra

Head Cheese Scrapple

Cook the portion of one head, when done, take meat from the bones, and then grind through a meat grinder, season with salt and pepper, then put in pan and cover with the juice. When hot stir in enough corn meal to make a medium thick mush, and cook slowly 15 or 20 minutes, and keep stirring, put in a square pan to cool. Slice and fry as mush.

Mrs. M. T. Klein.

Left Over Potatoes and Meat

Take cold, mashed potatoes. Put them in a pan with about one cup of cold meat, cut in small pieces. Pour warm gravy over potatoes and meat and bake in an oven till brown.

Mrs. A. Van Drimmelin

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VEGETABLES

"The onion strong, the parsnip sweet,
The twining bean, the ruddy beet,
Yea, all the garden brings to light
Speak of a landscape of delight."

Scalloped Apples

Slice the apples and put into a buttered baking dish. Then sugar and butter and continue until the dish is full. Bake about one hour.

Mrs. Y. T. Van Niewaal

Scalloped Apples

Slice apples and put them in a baking dish with a layer of apples and then nutmeg, sugar and a little lemon juice. Then add bread crumbs. Bake. This is good when served with the following sauce. 1-3 c butter, 2-3 c powdered sugar. Cream the butter and add the sugar a little at a time. Then add ½ tsp each of lemon and vanilla extract. Beat creamy and set in a cool place.

Mrs. Y. T. Van Niewaal

Asparagus Croquettes

1 bunch cooked asparagus
1 lemon
1 can salmon
1 c bread crumbs

Mash asparagus and salmon from which the liquid has been well drained. Season with the juice of one lemon, pepper and salt. Moisten with the juice drained from the salmon and add the bread crumbs. Form this into croquettes. Roll in crumbs coated with egg. Fry these in deep fat. Drain the fat on a brown paper and serve on a lettuce leaf.

Mrs. J. Wesselink

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Asparagus Loaf

2 cans asparagus tips
4 tbsp butter
2 c milk
4 tbsp flour
4 beaten egg yolks
4 beaten egg whites

Arrange the asparagus around sides, tips down, and on the bottom of a loaf pan. Make a cream dressing of the butter, flour and milk. Season well and add first the egg yolks and then the whites. Pour into pan with the asparagus. Bake one hour in a moderate oven. Place the pan in another pan of water while baking. Asparagus loaf may then be garnished with pimentos. This will serve 12 to 15.

Mrs. G. H. Waechter

Creamed Asparagus

Boil the asparagus in salt water until tender. Drain and serve hot with a sauce made with ½ c liquid drained from the asparagus, ½ c milk, 2 tbsp butter, 2 tbsp flour, ½ tsp salt and a little pepper.

Mrs. Jno.Klein

Asparagus With Peas

1 pt. cut asparagus
½ pt green peas
¼ c cream
1 tsp salt
1 tsp sugar
1 tbsp butter
Water to cover well

Mix the cooked vegetables well and add the butter, seasoning and cream.

Battle Creek Cook Book per. Mrs. V. D. L.

Green Beans

Place 2 tbsp of fat in a deep skillet. When hot drop in ¼ tsp soda. When dissolved put in washed and cut wax beans. Add 1 tsp salt. Cover tightly and add ½ c water every little bit. Beans will be very juicy and thoroughly cooked in ½ hour.

Mrs. A. T. Ver Beek

Beet Hash

Take cold boiled potatoes and the same measure of boiled beets, chop fine or put through a food chopper, fry in butter. When nicely brown add a little water and cover and heat a few minutes longer. It is also made by taking equal parts of meat, potatoes and beets.

Miss Gertrude Donai

Beets

Boil the beets until tender, chop medium fine. Place in a sauce pan and heat. Use one tbsp of vinegar to each large cupful of beets. Add salt and pepper to suit the taste. When well heated serve. This is a favorite dish wherever tried.

Mrs. Wm. Van Steenberg

Harvard Beets

Wash 12 small beets. Cook in boiling water until soft. Remove the skins and cut into slices. Mix ½ c sugar, ½ tbsp corn starch. Add ½ c vinegar and let stand on the back of the range ½ hour. Just before serving add 2 tbsp butter.

Mrs. J. F. Dykstra

Canned Beets

Boil the beets until tender. Drain; cover with cold water and slip off the skins. Slice the beets and cover with 2 c sugar, 4 c vinegar and 3 c water into which the beets have been put and boiled. Bring to a boil again and seal while still hot.

Mrs. Wm. Bruinekool

Baked Beans

1 pt. navy beans
½ tsp soda
½ lb sliced bacon
1 tsp salt
2 c tomatoes
½ c sorghum
1 medium sized onion

Boil beans with the soda and salt until done, put in a bean pot and pour the tomatoes and sorghum over. Then slice the onion and bacon over the top and bake in moderate oven for 1½ hours.

Mrs. Chas. P. Dykstra

Baked Beans

2 lbs. beans
1 lb. fat pork
1 onion
1 tbsp salt
3 tbsp molasses
1 tsp prepared mustard

Soak the beans over night. Parboil them. Cut the onion into a stone bean pot. Put in the other ingredients and slice the pork over the top. Cover the beans with water and bake in a slow oven 7 to 8 hrs. Be sure to keep covered with water and bake when covered.

Mrs. Nelle Klein

Boston Baked Beans

1 pt. navy beans
½ tsp soda
1 lb. fresh pork
3 tbsp salt
1 tbsp molasses

Place beans in a kettle and cover with hot water and soda, boil until done but not over cooked. Drain and place in a bean pot adding seasoning and meat. Cover with water and bake 8 to 10 hours. Sufficient water must be put on the beans so that no more need be added 3 hrs. before serving.

Mrs. Halbert

Lima Beans

Cook the lima beans until tender. Season with salt and put in a generous amount of butter. Then put in casserole and cover with marshmallows. Put in oven to brown.

Mrs. Carl Aschenbrenner

Creamed Lima Beans

Wash one pint dry lima beans in water and then soak three hours in water and put on to cook in boiling water. Boil rapidly for 1½ hours. There should be only enough water to cover the top and make a nice dressing. Five minutes before serving season with pepper and salt and stir in dressing made by mixing 1 tbsp. butter and 1 tbsp flour together.

Mrs. H. A. Veenstra

Baked Lima Beans

2 lbs. lima beans
1 c syrup
Slices of bacon
¼ c sugar
1 tbsp salt

Cook the beans in salt water 45 minutes, add a little soda and cook 15 minutes longer. Drain and put in a bean pot. Add the seasoning, syrup and sugar. Place slices of bacon over the top. Bake 6 to 7 hours.

Mrs. Sidney Ross

Beans With Bacon

Pick green or waxed beans when still very tender. Cook until done with a few slices of bacon. Cook down until very little liquid is left and then season with salt and pepper.

Mrs. M. T. Klein

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Dutch Snijboonen

Pick green beans when tender. Wash and string and then cut into thin slices. Put a layer of beans in the bottom of a jar, then a layer of salt about one third as much salt as beans. Continue this until all the beans are gone. It is almost impossible to use too much salt. This keeps them green and crisp. Leave in the jar a few weeks with a weight on the beans. Then put them in jars and cover with brine. Put a small handful of salt on the top and turn on the lid. When preparing for the table cook the beans in clear water until tender. Drain and put on fresh water. Let come to a boil and continue this until the beans are not too salty. Drain and add 1 tsp sugar to a quart of beans and season with plenty of butter and a little pepper. A little milk and thickening may be added if desired, also a dash of nutmeg.

Nelle Klein

Scalloped Cabbage

Cut one small head of white cabbage. Put in enough boiling water to cover, add a small amount of salt and when tender drain. Butter a baking dish and put in a layer of cabbage, a little pepper and dot with butter. Continue until all the cabbage is used. Then make white sauce and pour over the cabbage and bake about ½ hour.

White Sauce

2 tbsp flour
2 tbsp butter
½ tsp salt
A little pepper
1 c milk

Melt the butter and add the salt, flour and pepper and stir until light brown. Then add the milk and stir until smooth.

Mrs. Y. T. Van Niewaal

Cabbage in Tomatoes

4 c chopped cabbage
3 c strained tomatoes
1 tbsp butter
1 tsp salt

Stew the chopped cabbage in an uncovered dish in the strained tomatoes about half an hour or until tender. Add the salt and butter and serve.

Battle Creek Cook Book, Per Mrs. A. N. V.

Sauer Kraut No. 1

1 gal. cabbage
2 tbsp salt
4 tbsp sugar

Cut the cabbage and mix with salt and sugar, put in crock, press down with a heavy weight. Leave two weeks or until sour, then put in kettle and let come to a boil. Add a little water, put into fruit jars and seal.

Mrs. H. J. Vanden Berg

J. S. Wilson, Diamonds, Watches and Jewelry. Pella, Iowa.

Sauer Kraut No. 2

Cut cabbage, press quite tightly into quart jars. Put 1 heaping teaspoon of salt and two of white sugar on top of each quart. Fill with cold water and put in a cool place. Mrs. B. Van Roekel

Cole Slaw

Shred cabbage. Season with salt and pepper. Take ¼ cup vinegar and 2 tbsp sugar, and pour over cabbage. Take hot drippings in which pork chops have been fried and pour over the cabbage. Mrs. Jno. Klein

Cold Slaw

2 tbsp whipped sweet cream
2 tbsp sugar
4 tbsp vinegar

Beat the cream well and pour it over 1 pt. cabbage. Cut the cabbage fine and season with salt and pepper. Mrs. Geo. Sterrenberg

Creamed Cabbage

1 pt. chopped cabbage
2 tbsp flour
2 tbsp butter
¼ tsp salt
1 c milk

Cut the cabbage and cook in salted water until tender, then drain. Make a white sauce of the butter, flour and milk. Cook in double boiler for 20 minutes. Mix with cabbage and reheat and serve.

Battle Creek Cook Book, Per Mrs. A. N. V.

Red Cabbage

Cut one medium sized head of red cabbage. Add to this 4 or 5 tart apples and a pinch of salt. Boil until tender in a very little water. Before serving add 2 tsp sugar and a tsp of butter and ½ c vinegar.

Mrs. Y. T. Van Niewaal

Canned Red Cabbage

Cut one medium sized head of red cabbage and four large apples. Cook ½ hour in 2 c water. Salt to taste and add ¾ c vinegar and ½ c sugar. Seal in fruit jars. Mrs. M. T. Klein

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Smothered Cauliflower

Cook a fine head of cauliflower until tender, salt and place in a deep baking dish that has been buttered. Pour around and over this a pint or more of thick highly seasoned stewed tomatoes. These should have been seasoned with one or two tbsp of butter and a little grated onion. Cover with fine bread crumbs and a layer of grated cheese and set into a hot oven to brown. Mrs. D. C. Renaud

Creamed Cauliflower

Soak the cauliflower head down in slightly salted water for 1 hour. Rinse and cook tender in boiling water. Make a cream dressing of 1 tbsp butter, 1½ tbsp flour and 1 c milk. Season with salt and pepper. Drain the cauliflower and pour the sauce over it. Grace Klein

Cauliflower au Gratin

Place a whole cauliflower that has been cooked in a baking dish and cover with buttered crumbs and place on the oven grate to brown the crumbs. Remove from the oven and pour over one cup of thin white sauce. To make this put 2 tbsp of butter in a sauce pan and stir until melted. Then add 1 tbsp of flour, ½ tsp salt and pepper and stir until blended. Pour on gradually one cup of milk and stir until thick. Mrs. Dave Ver Dught

Fried Carrots

Boil the carrotts until they are done and drain. Slice them and put in a frying pan with butter. Sprinkle with sugar and a little salt and fry to a rich brown. Mrs. George Sterrenberg

Creamed Carrots

Boil the carrots until they are done and drain. Slice them and put season with salt and pepper and a little sugar. Serve this hot.
Mrs. J. P. Klein

Fresh Carrots and Peas

Scrape the carrots and boil slowly in just enough water to prevent burning. Add a little salt and if the carrots are not very sweet add a little sugar. Boil the peas and when they are tender add them to the carrots, use plenty of butter and season. Mrs. Herman Veernstra

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Carrots and Onions

1 doz. medium sized carrots
2 large onions

Slice the carrots and boil in salt water until partly done. Then add sliced onions and boil about half hour. Drain and add the butter.

Mrs. George Hankamp.

Sweet Carrots

3 doz. small carrots
¼ c butter
¼ c brown sugar
2 tbsp water

Leave the carrots whole and boil in salt water until very tender. Drain and make a syrup of the butter, sugar and water. Just before serving boil the carrots in the syrup for a few minutes. If carrots are too large cut them in half.

Mrs. George Hankamp

Creamed Celery

3 c celery
2 tbsp butter
1½ c milk
Salt and pepper

Wash and scrape the celery, cut in small pieces and cook in salt water. Make a white sauce and add to the celery. Mrs. C. P. Dykstra

Scalloped Corn

1 can corn
2 eggs slightly beaten
1 tsp salt
⅛ tsp pepper
1 tsp sugar
2 tsp melted butter
1 pt. scalded milk

Mix all the ingredients and turn into buttered pan or baking dish and bake in slow oven until firm.

Mrs. Y. T. Van Niewaal

Canned Corn Fritters No. 1

1 can corn
2 eggs beaten
½ c cracker crumbs
Season to taste

Mix and shape in small size balls, fry in frying pan until brown.

Mrs. C. P. Dykstra

Corn Souffle No. 1

1½ c canned corn
½ c dry bread crumbs
2 tbsp chopped green peppers
1 c milk
2 eggs well beaten
1 tsp salt
¼ tsp paprika
2 tbsp melted butter

Mix corn, crumbs, green pepper, milk, eggs, salt, butter and paprika, beat well, bake in moderate oven until custard is set and slightly browned.

Mrs. S. N. Van Vliet

Corn Souffle No. 2

1 can corn
1 c milk
3 eggs beaten separately
2 tbsp flour
¾ tsp salt

Mix all ingredients except egg whites, adding them last. Bake one hour. Serve at once.

Miss Cornelia Hospers

Corn Fritters No. 2

1 can corn
1 c flour
1 tsp baking powder
2 tsp salt
¼ tsp pepper
2 eggs

Finely chop corn, adding flour into which baking powder has been sifted, add salt and pepper and well beaten egg yolks. Then fold in stiffly beaten egg whites. Cook in an iron frying pan in fresh hot lard, taking mixture up by tablespoonfuls. When brown and thoroughly cooked drain on paper and serve.

Mrs. J. F. Dykstra

Corn Oysters

8 ears sweet corn
3 eggs
2 c milk
Pepper, salt and flour

Grate the corn, add the milk, eggs, salt, pepper and enough flour to make a batter. Put a tablespoonful of butter into a frying pan and drop the mixture into the hot butter, a spoonful in a place. Brown on both sides. Serve hot for breakfast or as a side dish for dinner.

Mrs. J. Wesselink

Corn With Macronets

Take a package of shell macronets, cover with boiling water adding a little salt and boil until done. Then add one can corn, ¾ c milk, a little pepper and a tablespoonful of butter.

Mrs. J. Bosveld

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Canned Corn

Cut corn from cob
8 c corn
2 c cold water
1 c sugar
½ c salt

Boil all together 20 minutes. Seal hot in glass jars. When preparing for the table put the corn to soak in cold water over night. Drain and cover with cold water and let come to a boil. Drain and repeat until not too salty. Season with a little pepper, sugar and butter. This may also be creamed by adding a little milk, sugar and butter.

Mrs. Ed. Bogards

Corn and Peas au Gratin

2 cans corn
1 can peas
1½ c grated cheese
Salt and pepper to taste
2 well beaten eggs
3 tbsp melted butter
A few slices of onion
Oyster crackers to thicken
Milk to moisten

Mix all the ingredients together in a bowl, then pour into a well buttered casserole and on top sprinkle a layer of crushed rusk and grated cheese and dot with butter. Bake covered for 20 minutes, then uncover to brown.

Mrs. M. J. Hoffman

Endive

Endive may be washed, cut and salted as Dutch Snijboonen are and follow the same method of preparing.

Nelle Klein

Endive

Cut the endive very fine as you would cabbage for slaw. Then let it stand two hours in cold water before preparing. Drain thoroughly and when ready to serve add the following dressing. Cut bacon into small pieces and fry until brown, three large potatoes hot, creamed with bacon grease and bacon, a little salt and pepper, 1 tbsp sugar and vinegar (about ½ c) to suit the taste. Mix with endive, pour hot bacon grease all over and serve at once.

Mrs. J. P. Klein

Egg Plant and Mushrooms

1 medium sized egg plant
1 c mushrooms
1 c bread crumbs
3 tbsp butter
⅛ tsp pepper
1 tsp salt

Cut and dice egg plant. Boil 15 minutes, drain. Butter casserole, put in layer of egg plant and dot with butter, pepper and salt. Drain the mushrooms and add a layer of them with butter, salt and pepper. Cover with bread crumbs mixed with butter and bake in a moderate oven about ¾ hour.

Mrs. D. C. Renaud

Baked Egg Plant

1 qt. diced egg plant
1 c milk
1 egg
2 tbsp butter
2 c bread crumbs
½ tsp salt

Peel egg plant and cut into ¾ inch cubes. Put in 1 qt. cold water to which 1 tbsp salt has been added. Let soak one half hour or more. Drain and put in boiling salt water. When tender, drain and add beaten egg slowly, the salt and milk and pour over the egg plant. Melt the butter and stir in the crumbs. Add the buttered crumbs and bake in buttered pan in a moderate oven until set.

Battle Creek Cook Book, Per Mrs. A. N. V.

Egg Plant

1 egg plant
1 egg
Cracker crumbs

Peel the egg plant and cut into slices ¼ inch thick, soak 2 hours in cold salt water. Drain on a towel. Place slices in beaten egg and then in the crumbs. Fry in hot butter until light brown.

Mrs. H. L. Renaud

Fried Egg Plant

Prepare like the above recipe but instead of soaking in salt water cut the slices and sprinkle with salt and then put weight on the slices for one hour.

Mrs. J. Wesselink

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Egg Plant Souffle

1 egg plant
1 c bread crumbs
½ c milk
2 tbsp melted butter
1 tsp salt
3 eggs

Peel the egg plant and cook until tender. Drain in a colander. Press dry with a fork. Mix egg plant, bread crumbs, with the melted butter, salt, a dash of pepper and beaten egg yolks. Lastly fold the beaten egg whites in the mixture. Put in a buttered baking dish and bake one hour.

Mrs. Chas. Lautenbach

Stuffed Egg Plant

Cut the egg plant in half. Remove sa much of the white portion as possible without breaking the shell. Cook the small cut egg plant with 2 c finely chopped cabbage in a little water about 10 minutes. Drain and add 1 tsp salt, 4 tbsp chopped peanuts, 1 c bread crumbs, 2 tbsp butter and mix together. Fill the egg plant and place buttered crumbs on top. Pour around the egg plant a little of the water the egg plant and the cabbage were cooked in. Bake in the oven ½ hour until a golden brown.

Mrs. C. F. Dykstra

Hutspot

Take six onions and six carrots and boil until tender. Boil 8 or 9 potatoes separately, dry them thoroughly; put the carrots, onions and potatoes together and mash, add salt and pepper and put a large piece of butter in this. Also add a little sweet milk. Stew this together and serve.

Mrs. J. Nollen

Dutch Lettuce

1 head lettuce or equivalent of leaf lettuce
2 hard boiled eggs
1-3 c vinegar
2 small onions
1 tbsp sugar
1 tsp salt
½ c diced bacon

Let the lettuce stand in cold water one hour or more and then drain well. Cut the bacon into small pieces and fry until brown. Add the vinegar and sugar and grease, heat well and pour over the lettuce. Chopped eggs, salt and onions cut fine must then be added. Mix well and serve.

Mrs. W. D. Van Sittert

Macaroni Loaf

2 c cooked macaroni
2 c bread crumbs
1 tsp salt
¼ tsp paprika
1½ c tomatoes
1 tbsp melted butter
1 tbsp chopped celery
1 tbsp green pepper
½ c cheese cut fine
2 eggs
1 tbsp onion chopped

Mix all together and pack in a buttered ring mold or pan and bake in a moderate oven 35 minutes in a pan of water. When done let stand 5 minutes and take out of the mold. Serve with creamed peas or mushrooms or almost any vegetable may be used. Mrs. G. H. Korn

Macaroni

1½ c macaroni
2 c milk and cheese scalded
2 tsp salt
2 c grated cheese
6 eggs beaten separately
3 tbsp melted butter
1 green pepper
2 pimentos
2 c soft bread crumbs
2 tbsp parsley minced
2 tbsp grated onion

Cook and blanch the macaroni. Pour the milk and cream over the bread crumbs, add the seasoning and egg yolks. Add the beaten egg whites last. Bake ¾ hr. Mrs. D. C. Renaud

Baked Macaroni

Take one cup of broken macaroni. Boil in salt water until it is tender. Place a layer of the macaroni in a buttered baking dish. Then add a layer of grated cheese. Dot with butter and sprinkle with salt and pepper. Repeat until all is used. Pour over enough rich milk to cover and bake 20 to 30 minutes. Mrs. Rietveld

Italian Spaghetti

Boil spaghetti in salt water until done. Make ¾ lb. sausage into balls the size of walnuts. Fry in a skillet adding small amounts of minced garlic. Do not have too much fat in the skillet. Put the drained spaghetti over them and pour 1 can tomatoes over. Green pepper may be added and salt and a little sugar. Simmer 1 hour. Serve with some strong grated cheese sprinkled over the top.

Mrs. Carl Aschenbrenner.

Macaroni With Hamburger

1 box macaroni
1 c tomato soup
¾ lb. hamburger
1½ tbsp butter
3 slices onion

Cook and blanch the macaroni. Brown onion in the butter. Remove onion and fry the hamburger shaped into little balls. When done add the macaroni and tomato soup. Let this simmer about 15 minutes.

Mrs. Arthur Klein

Stuffed Onions

Pare and cook until quite tender, whole medium sized onions. Drain and remove the centers of the onions. Be careful to preserve the shape of the onions. Chop the hearts. Add a slice or two of cold breakfast bacon. Cut this fine and add some bread crumbs, a little butter and seasoning. Fill the cavities with this and put in a baking pan. Pour over a little water and bake.

Mrs. J. G. Klein

Stuffed Onions

6 onions
1 c sausage meat
½ c bread crumbs
1 egg
2 tbsp chopped parsley
2 tbsp cream

Parboil the onions in salt water. Drain and remove the centers. Chop the centers fine. Add sausage and bread crumbs, well beaten egg, chopped parsley, cream and seasoning. Divide this mixture into the onion shells, put into a deep pan, cover and steam for 1½ hour. Serve hot with white sauce and garnish with strips of pimentos and sprigs of parsley. Add 1 c finely chopped chicken and 1 tbsp melted butter in place of sausage, or any other meat if preferred.

Mrs. Arthur Klein

Baked Onions

Parboil the onions, place in a buttered baking dish, salt and pepper to taste, cover with white sauce and bake about 40 minutes or until the white sauce is brown on the top.

Mrs. J. Vriezelaar

Ecstatic Onions

5 or 6 mild white onions
1 c ground ham
1½ c white sauce
Buttered bread crumbs

Boil the onions in salt water until tender, but not broken. Remove to a casserole and cover with white sauce and ground ham well blended. Dust with a little pepper and cover with bread crumbs and brown nicely.

Mrs. Y. T. Van Niewaal

Onions in Cream

12 small onions
½ c onion water
½ c milk
Salt and pepper
1 egg
2 tbsp flour
2 tbsp butter

Cook the onions until tender and then drain. Melt and add the butter. Then the salt and pepper. Blend and add the liquid and cook until thick and smooth, add beaten egg slowly and then add the onion and serve.

Mrs. M. T. Klein

Fried Onions

Cut the onions into thick slices and dip in a well beaten egg and then in cracker crumbs. Sprinkle with a little salt and pepper and fry brown. Then serve.

Mrs. H. A. Veenstra

Baked Onions and Tomatoes

3 c canned tomatoes
1 c sliced onion
1 c bread crumbs
2 tbsp melted butter
Pepper and salt

Cook the onions and celery until tender and mix with tomatoes. Butter a baking dish and arrange layers of vegetables with bread crumbs. Cover with buttered crumbs. Bake 30 or 40 minutes.

Mrs. T. C. Dalzell

Scalloped Onions

Cook 1 qt. onions in uncovered boiling water. Change the water at the end of 5 minutes and cook until tender. Drain and quarter the onions and place a layer in buttered baking dish. Then place blanched almonds on the onions and so on until all is gone. Cover with white sauce and bake ½ hour.

Mrs. Y. T. Van Neiwaal

Baked Parsnips

Scrape four medium sized parsnips, cut lengthwise and cover with salt water. Boil until tender. Drain off what little water remains. Sprinkle with sugar, 3 tbsp. Dot liberally with butter and brown in the oven. This will serve six people.

Mrs. D. C. Renaud

Fried Parsnips

Boil the parsnips in salt water until tender, cut into long strips and fry in butter.

Mrs. J. Wesselink

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Fried Parsnips

Prepare like above but roll in cracker crumbs and egg and then fry.

Mrs. H. L. Renaud

Baked Parsnips

Parsnips
Butter
Milk
Salt and pepper

Pare and cut parsnips in slices. Cook in boiling salt water until tender. Drain and put into a baking dish. Cover with milk and add a large lump of butter and add the salt and pepper. Bake until most of the liquid is in the parsnips.

Mrs. J. Wesselink

Mashed Parsnips

Wash and pare the parsnips. Slice or quarter them and put to cook in boiling water until tender. Drain and mash and season with salt and 2 tbsp butter to one cup of mashed parsnips. Add also to the given amount 1 tsp sugar and ⅛ tsp cinnamon.

Mrs. Arthur Klein

Peas and Mushrooms

1 c cooked peas
2 beaten eggs
1 c mushrooms
1½ tsp onion juice
2 tbsp melted butter
Salt, pepper and cayenne

Remove the seeds and pulp from small green and red peppers. Let them stand in cold water for ½ hour. Drain and wipe dry. Mash the peas and add the beaten eggs, butter, onion juice, salt, pepper and cayenne. Chop the mushrooms rather fine and saute in butter until slightly brown and add the peas. Mix well and add the peppers Sprinkle the tops with fine bread crumbs and bake in an oven for about half an hour, basting occasionally.

Mrs. D. C. Renaud

Steamed Peas

Hull and wash peas. Put in jars and then fill the jars with cold water and a teaspoonful of salt. Seal and put into a steamer and steam for 3 hours.

Mrs. W. H. Klein

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Pears as a Vegetable

Take a dozen pears and peel round and round until about 1-3 of the peeling is left on. Cut the pears in halves. Cut out the cores but leave the stem. Put in stew pan 2 c of brown sugar and add enough water so that it will form a syrup when boiled. Add juice of ½ lemon to this if desired. Put the pears in this syrup and put a cover over and stew about 15 minutes. Add then a heaping tbsp of butter and boil down without cover on until the syrup is thick. If you desire to can them do not add the butter or boil down. Do this just before serving. This may best be served with beef.

Mrs. Geo. Hankamp

Potatoes O'Brien

Wash and pare and put thru a food chopper enough potatoes to fill a casserole, let these stand in cold water until ready to bake. Drain off the water and place a layer of potatoes in a buttered baking dish, flavor with bits of onion and green pepper and a little flour. Repeat this process sprinkling generously with salt and pepper. Fill the casserole but do not add the flour on the top. Cover with milk and dot generously with butter, bake about 1½ hour in rather hot oven.

Mrs. S. N. Van Vliet

French Fried Potatoes

Wash and pare small potatoes. Cut in eighths lengthwise and soak in cold water. Take from the water and fry in deep fat for some time until browned. Drain on a paper and sprinkle with salt. Care must be taken that the fat is not too hot for the potatoes must fry as well as brown.

Mrs. Y. T. Van Niewaal

Potatoes on the Half Shell

5 medium sized potatoes
2 tbsp butter
3 tbsp hot milk
Salt and pepper
2 eggs

Bake the potatoes. Cut either lengthwise or crosswise and scoop out the insides. Mash and add other ingredients and beat well. Fold in beaten egg whites. Refill the skins and sprinkle the top with grated cheese. Bake 5 to 8 minutes in a hot oven.

Mrs. Arthur Klein

Scalloped Potatoes

Pare, soak and cut the potatoes into thin slices. Put a layer in a buttered baking dish. Then add a slice of ham cut in 4 or five pieces. Sprinkle with salt and pepper and a tbsp of flour. Repeat. Add milk until it may be seen thru the top layer. Bake 1 hour.

Mrs. H. L. Renaud

Lyonnaise Potatoes

2 c sliced cold boiled potatoes
3½ tbsp butter
1 tbsp finely chopped onion
1 tbsp parsley

Cook five minutes 1½ tbsp butter with finely chopped onion. Melt 2 tbsp butter, season with salt and pepper. Add potatoes and cook until the potatoes have absorbed the butter, occasionally shaking the pan. Then add butter and onion and when mixed well add chopped parsley.

Mrs. Y. T. Van Niewaal

Potato Chips

Slice potatoes very thin. Wash several times in cold water. Pour boiling water over them and just let them come to a boil. Drain and wash again in very cold water several times. Drain and wipe dry and then fry in deep fat. Drain on paper. Sprinkle with salt.

Mrs. J. P.Klein

Riced Sweet Potatoes

1 large can sweet potatoes
Butter and brown sugar

Butter a baking dish, add a layer of riced sweet potatoes. Sprinkle with brown sugar and dot with butter. Repeat often. Bake about ¾ hour.

Mrs. H. L. Renaud

Stuffed Baked Peppers

½ lb. hamburger
½ lb. sausage
1 c chopped celery
6 or 8 green peppers
2 medium sized tomatoes
1 onion
Bread crumbs
Salt and pepper

Cut the pointed ends from peppers and remove the core and seeds. Chop up the meat, ends from the peppers and vegetables and place in skillet and allow to simmer slowly until cooked. Add a little water if necessary and enough bread crumbs to cause the ingredients to cling together. Fill the peppers with meat and cover with bread crumbs. Stand upright in a pan filled with 1 inch of water. Bake about 45 minutes.

Mrs. C. F. Dykstra

Sweet Peppers Canned No. 2

Select sound perfect peppers and place these in a hot oven long enough to remove the skins easily. Be careful not to discolor. Remove the skins and halve and take out the seeds, core and pith. Then pack flat in jars adding no seasoning or water. Place in a steamer and steam 2 hours. Seal the jars.

Mrs. Geo. Croll

Potatoes au Gratin

2 tbsp butter
2 tbsp flour
1 c milk
1 tsp salt
Grated cheese
Potatoes

Melt butter and add flour and salt. When smooth add milk and cook until creamy. Boil the potatoes in their jackets. Put in buttered baking dish a layer of chopped potatoes, salt, a layer of the sauce and a layer of grated cheese. Repeat until ingredients are used. Bake about 20 minutes.

Nellie Klein

Brown Cream Potatoes

1 pt. milk
1 onion
1 c boiled potatoes
1 tbsp flour
1 tbsp butter
Salt and pepper

Scald the milk for 10 minutes with an onion cut into it. Mix butter and flour, add to the milk and cook until creamy. Stir the chopped potatoes into this. Season with salt and pepper. Turn into a dish, sprinkle the top with buttered bread crumbs and put in oven until brown.

Mrs. M. T. Klein

Scalloped Potatoes with Meat

Fill a baking dish with a layer of thinly sliced potatoes seasoned with salt and pepper. Sift over the top a little flour and dot with butter. Continue until pan is full and then cover with milk and lay 5 or 6 pork chops on top. Cover and bake 50 minutes then remove cover and bake until brown.

Mrs. Jake Heemstra

Potato and Meat Balls

2 c mashed potatoes
2 c chopped cold meat
1 onion cut fine
1 egg well beaten

Mix all and make into cakes. Roll in flour and fry in butter until brown.

Mrs. Gradus Klein

Hashed Potatoes

Chop cold boiled potatoes, new ones are best, into bits the size of a peanut. Season with salt, pepper and chopped parsley. For 1 qt. allow three tbsp butter. Heat the butter and toss the potatoes into it until they show a little brown. Then add one qt. thin cream and set back to brown on the bottom. Fold like an omelet and serve or gather into a mound with the brown crust on the top. Miss Gertrude Donai

Baked Sweet Potatoes and Pineapple

2 tbsp brown sugar
2 tbsp butter
2 c boiled sweet potatoes cut fine
1 c of canned grated pineapple

Put a layer of potatoes in a greased baking dish, then a layer of pineapple on the top. Sprinkle with sugar and dot with butter. Repeat the process until the ingredients are gone. Bake slightly brown in a hot oven. Just before serving cover with marshmallows and bake until marshmallows are slightly brown and puffed. Mrs. D. C. Renaud

Nut Sweet Potatoes

Peel and slice thinly a quantity of apples and twice that quantity of sweet potatoes. In alternate layers arrange the ingredients in a buttered baking dish. Sprinkle the apples with grated maple sugar and chopped hazel nuts and dot with butter the potatoes. Cover the top with bread crumbs that have been buttered and sprinkle again with the nuts. Bake in a rather hot oven until the apples are tender. This is delicious with slices of bacon broiled. Mrs. D. C. Renaud

Sweet Potato Croquettes

2 c boiled sweet potatoes
1 tbsp flour
1 tbsp butter
1 egg
2 tsp baking powder
2 tsp sugar
2 tsp salt
Nutmeg and pepper

Mix all the ingredients. Shape into small croquettes. Roll in cracker crumbs and beaten egg. Fry in deep fat.

Mrs. H. P. Vander Meulen

Candied Sweet Potatoes

5 large sweet potatoes
½ tsp salt
2 c brown sugar
1 c water
¾ c butter

Peel and cook the sweet potatoes with salt about 10 minutes. Drain and slice lengthwise. Place in a shallow pan and pour over this the sugar, water and the butter. Bake 1 hour. Mrs. Arthur Kaldenburg

Sweet Potatoes A La Dixie

Peel and slice lengthwise enough raw sweet potatoes to fill a baking dish. Cover with ½ inch of brown sugar and dot with butter. Pour cream or rich milk to within an inch of the top surface with thin slices of bacon and bake until brown. Season to taste.

Mrs. Ira Vriezelaar

Sweet Potatoes with Marshmallows

1 pt sweet potato pulp
½ tsp salt
3 tbsp maple sugar or syrup

Beat all together and press into a shallow baking dish. Smooth the top and cut into squares with a knife dipped into boiling water. Place a marshmallow on each square. Bake in a moderate oven until marshmallows are nicely browned.

Mrs. M. T. Klein

Sweet Potato Roll

2 medium sized sweet potatoes
2 tbsp brown sugar
⅛ tsp salt
2 tbsp butter
⅛ tsp nutmeg

Boil and mash sweet potatoes. Lay out a tender pork steak, sprinkle with salt and place the sweet potatoes mixed with the rest of the ingredients on the center of the steak. Roll up and tie. Bake until thoroughly cooked and then brown in a quick oven. Mrs. Arthur Klein

Spanish Rice

Potatoes
Left over meat
Cooked rice
Tomatoes
Salt and pepper
Onions

Fill a buttered baking dish with a layer of potatoes, a layer of onions, left over meat, and cooked rice, and a layer of cooked tomatoes over the top. Salt and pepper to the taste. Put dots of butter on the top. Bake.

Mrs. H. L. Renaud

Spanish Rice

2 c stewed tomatoes
6 tbsp uncooked rice
1 c boiling water
3 tbsp chopped onion
2 tbsp butter
½ to ¾ c cheese
Salt and pepper

Cook about 10 minutes and then pour in a baking dish and stir occasionally.

Mrs. P. H. Kuyper

Rice Croquettes

2 c cooked rice
2 or 3 tbsp milk
1 egg
2 tbsp butter
½ tsp salt and a little pepper
2 tsp chopped parsley

Warm the rice in a double boiler with enough milk to soften it, add butter, seasoning and beaten egg. Cook until the egg thickens. Cool and shape into croquettes. Roll in bread crumbs which have been seasoned and dip in beaten egg. Fry in deep fat until brown.

Mrs. Geo. Sterenburg

Improved Spanish Rice

1 c rice
¼ lb. butter
1 large white onion
Several stalks celery
½ green pepper
½ a pimento
¼ lb. cream cheese
1 small bottle stuffed olives
1 c tomato soup
Salt, celery salt, dash of red pepper

Simmer the rice about ten minutes, drain and rinse in cold water. Heat butter in a frying pan and add the rice. Then finely mince the onion and the celery. Fry a few minutes and add the c of water or stock left and let simmer adding more liquid if necessary. Add to the rice and onions the rest of the ingredients, mixing well. Turn into a buttered baking dish, place buttered crumbs on the top, seasor well and bake slowly ¾ hour.

Mrs. D. C. Renaud

Luncheon Spinach

Cook and chop the spinach and season well with salt, pepper and butter. Place in layers in a shallow baking dish, sprinkle with a layer of grated cheese and then cover with a layer of highly seasoned cream sauce. Sauce and cream should form the top layer. Set in the oven to brown. This may be varied by substituting a layer of ground ham instead of cheese except on the top.

Mrs. D. C. Renaud

Spinach Souffle

1¼ c cooked spinach
1 c white sauce
2 eggs
¼ tsp salt

Stir into the white sauce the spinach and the egg yolks. Then fold in the beaten egg whites. Place in a buttered baking dish and bake in a moderate oven.

Freda I. Carpenter

Spinach

Pick and strip out all fibrous stems, wash well, put into boiling salted water. Cook until done, drain, flavor with nutmeg and sweet butter. Thicken with Holland biscuit crumbs. Mrs. Arthur Klein

Spring Succotash

1 pt. canned tomatoes
½ medium sized onion
1 clove
1 tbsp sugar
¼ tsp pepper
1 pt. canned lima beans
1 pt. canned corn
1 tbsp butter
¼ c grated cheese

Put tomatoes, onion, clove, sugar and pepper in a sauce pan. Boil 20 minutes, stirring frequently, then add the lima beans and the corn.

Let simmer 20 minutes longer, add butter, place in casserole and cover top with grated cheese. Bake in a hot oven to brown.

Mrs. S. N. Van Vliet

Baked Squash

Wash the squash. Halve and remove the seeds. Into each half place 1 tbsp butter. Sprinkle with salt and pepper. Bake in a moderate oven.

Mrs. Arthur Klein

Fried Green Tomatoes

Cut the tomatoes into rather thin slices. Roll in flour and butter and fry. Season with salt and pepper. Ripe tomatoes may be fried the same way. Mrs. H. A. Veenstra

Tomatoes Canned Whole

Remove the skins from the tomatoes. Use a gallon kettle and with it half filled with boiling water add 1 tsp salt to the half. Take as many tomatoes as will fill a quart jar. Put them all in the boiling water. This requires a quick fire. Fill the can with tomatoes. Do not pack them. Fill the jar with boiling water and seal tightly. Use the tomatoes that will go into the jar without cutting.

Mrs. P. Bruinekool

Canned Tomatoes

Pack peeled tomatoes into glass jars. These should be packed tightly.Then use 1 tsp salt to a qt. of tomatoes. Fill the jars with tomato juice. Adjust the lids almost tight. Place in steamer or in hot water and cook 18 to 20 minutes. Remove and seal immediately. Be sure to use only ripe tomatoes. Mrs. Nelle Klein

Scalloped Tomatoes

Put a layer of canned tomatoes in a baking dish. Cover them with slices of onion and a sprinkle of chopped green peppers. Add a layer of bread crumbs. Dot with butter, pepper and salt. Repeat and end with a layer of crumbs. If there is not enough liquid add a little hot water and then bake 40 minutes.

Mrs. Nelle Klein

Baked Tomatoes

6 tomatoes
2 c soft bread crumbs
½ tsp salt
⅛ tsp pepper
1 tbsp butter

Skin the tomatoes after dipping them in hot water. Cut off the ends and remove the pulp from the center and fill with bread crumbs seasoned with salt and pepper. Sprinkle with bread crumbs and add a little piece of butter to each one. Bake in a hot oven 30 minutes. The pulp that has been removed may be seasoned and served as a sauce.

Mrs. Dave Ver Dught

Turnip Cup With Cream Pea Filling

Wash pare and cut a slice from turnips so that they will stand on end. Hollow out the insides forming a cup. Have peas ready, heated and seasoned with white sauce. Fill the cup with the mixture and sprinkle top with chopped parsley. Garnish with parsley and serve.

Mrs. Ira Vriezelaar

Creamed Turnips

Peel the turnips and slice in cold water 2 hours before cooking. Then drain and cover with boiling water. Cook 1 to 2 hours depending on the texture of the turnips. Drain and chop into small cubes. For ordinary dishful add butter the size of a walnut. Then salt and pepper to the taste. Add also ½ c thick cream and ½ c sugar. Let boil up once and serve. Mrs. Alda Sorenson, Monroe Cook Book

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Vegetables With Baked Liver

1 tbsp drippings
2 c diced celery
1 large onion
2 lbs. liver whole
1 c stewed tomatoes
½ c hot water
3 slices of bacon
12 small potatoes
¼ c flour
1 tsp salt
⅛ tsp pepper

Heat the drippings in a pan with a tight cover. Add the celery and the onion and brown slightly. Dredge the liver with a little flour and lay in the pan. Arrange bacon over the top and add water and salt.

Bake covered in a hot oven for ½ hour. Add potatoes. Uncover and brown the bacon. Remove the vegetables and the meat and add flour to the liquid in the pan. Stir until smooth. Add tomatoes and season and serve as a sauce in separate dish. Mrs. D. C. Renaud

Casserole of Meat and Vegetables

2 c diced beef or lamb
2 c diced tomatoes
2 c tiny cooked onions
2 c cooked salted macaroni
2 tbsp sugar
½ tsp salt
2 cloves
1-3 tsp pepper

Season the tomatoes with sugar, salt, pepper and the cloves. Mix well. Grease the casserole and put in a layer of macaroni. Then dot with butter. Add a layer of meat then tomato and season. Repeat until all is used. Over the tomato which should form the top layer cut the onions. Then sprinkle with fine bread crumbs. Dot with butter and bake in a good oven about half an hour. Mrs. D. C. Renaud



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SALADS

"It looks so dainty, so tempting,
So fit for the taste of a Queen,
Such epicurean colors,
Such garnishings of green,
Such Art! But I turn from it bravely,
I dare not do more than look,
For I know, were I but to taste it,
I should fall in love—with the cook."

California Salad

1 tbsp sugar
1 tbsp flour
1 tbsp dry mustard
1 pt. milk
2 tbsp gelatine
1 large can white cherries
1 large can pineapple
1 lb. blanched almonds
1 pt. cream

Dissolve sugar, flour and mustard in milk, heated to boiling point. Then pour over gelatin which has been softened in a little cold water. Beat it in and cool. When beginning to set add the fruit which has been seeded, drain and cut up, and the almonds and whipped cream. Pour in individual molds or large pan and cut in squares and serve on lettuce with boiled dressing. This serves 12.

Mrs. Charlotte Renaud

Fruit Salad

¼ lb. marshmallows
4 bananas
1½ c chopped apples
2 tbsp mayonnaise
1 c chopped celery
1 c diced pineapple
2 c whipped cream

Mix all ingredients. Chill and serve. Mrs. Chas. P. Dykstra

Fruit and Nut Salad

1 large pineapple
¼ lb. shelled almonds
¼ lb. shelled filberts
1 doz. maraschino cherries
1 c whipped cream
1 c mayonnaise

Cut pineapple in small pieces. Blanch nuts. Mix all and serve on lettuce leaves.

Mrs. Chas. P. Dykstra

Beauty Salad

6 oranges
½ can pineapple
1 doz. marshmallows
Nut meats

Cut oranges into small pieces, dice pineapples, cut up marshmallows, add broken nut meats. Serve on lettuce leaves and dot with mayonnaise dressing mixed with whipped cream.

Mrs. Y. T. Van Niewaal

Overnight Salad

I large can sliced pineapple
I lb. white grapes
1 large can white cherries
30 marshmallows

Seed and cut fruit, cut marshmallows into small pieces.

SAUCE—Yolks of 4 eggs, juice of 1 lemon, ¼ tsp salt, ¼ tsp mustard. (Cook sauce in double boiler and cool). Add 1 pt. whipped cream, stir in fruit and marshmallows. Let stand over night and serve on lettuce leaves. Serves 18 persons and can be made 24 hours before serving.

Mrs. J. F. Dykstra

Tropical Salad

1 c dates
1-3 c pimento cheese
½ c figs
1 c creamy salad dressing
½ c whipped cream
½ c pineapple diced
½ c seeded white cherries
½ c pecan meats
⅛ tsp salt

Remove seeds from dates and fill cavities with cheese. Cut each date into thirds using moistened scissors. Add figs cut in half inch pieces, the pineapple, cherries, pecans and salt. Arrange on lettuce leaves. Mix dressing and whipped cream and pour over the top. Garnish with red cherries.

Mrs J. P. Klein

Jellied Apples

6 Jonathan apples
1 c sugar
1½ c water
Stick cinnamon
A little red coloring

Wash and core apples. Boil sugar, water and a little stick cinnamon. Drop apples in boiling syrup. Cook until soft.

Mrs. H. Van Der Waa

Salad

Make red jellied apples as many as you want to serve. Fill centers with nuts. Pour over this any red jello, enough to cover apples well. Serve with whipped cream. Mrs. H. J. Van Der Waa, Orange City

Waldorf Salad No. 1

2 c celery (cut fine)
2 c apples (cut fine)
1 c English walnuts
Marshmallows (cut in 4 pieces)

Soak the marshmallows in pineapple juice for several hours, add to the apples and celery. Do not add nut meats until the last thing, just as the salad is ready to be dished up. Mix with the dressing for Waldorf salad.

Mrs. I. G. Roorda

Dressing for Waldorf Salad

1 c mild vinegar
1 tbsp butter
1-3 c sugar
1 tsp mustard
2 egg yolks or 1 whole egg
Sweet or sour cream
½ tsp salt
½ tsp celery salt
2 tbsp flour
Dash of paprika

Heat together vinegar and butter. Sift dry ingredients, beat the egg yolks or egg. Add enough sweet or sour cream to half fill cup in which the egg is beaten, and stir into the dry ingredients in bowl. Add this mixture to the hot vinegar, stirring thoroughly. Put back on to the stove and cook until thick. When the salad is to be dressed for the table, beat one-half cup of thick sweet cream until it is fluffy and fold it into the cooked dressing.

Mrs. I. G. Roorda

Waldorf Salad No. 2

2 c diced apples
1 c nut meats
1 c celery

Mix with dressing thinned with cream. Mrs. H. J. Van Den Berg

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Three-in-One Salad

3 apples
2 dill pickles
1 onion

Dice above ingredients and mix with any good salad dressing thinned with whipped cream.

Mrs. J. F. Dykstra

Apple Salad

2 c diced apples
1½ c shelled peanuts cut fine
¾ c cheese cut fine
1 c celery (chopped)
¾ tsp salt
¾ tsp paprika
1 c salad dressing

Have all the ingredients very cold. Mix together and serve on lettuce leaves.

Mrs. M. T. Klein

Salad Supreme

1 apple diced
½ c celery (chopped)
½ c English walnuts
½ c dates (chopped)
½ c carrots (grated)

Mix with oil mayonnaise. Serve on lettuce leaf.

Mrs. Carl Aschenbrenner

Saratoga Salad

1 c diced apples
1 c diced celery
½ c chopped dates
1-3 c diced yellow cheese
¼ c nut meats
1 tsp salt
1 c whipped cream
¼ c mayonnaise

Mix the apples, celery, dates, cheese and nut meats. Add salt, salad dressing and cream. Serve very cold on lettuce leaves. (Four portions).

Mrs. F. F. Carpenter

Peach and Pear Salad

Place ½ pear on lettuce leaf with core upward, and place inside of core, a piece of cream cheese or cottage cheese, on top of this place ½ peach. Top with dressing and whipped cream.

Mrs. Y. T. Van Niewaal

Peach Salad

Place half of peach on a bed of lettuce. Fill center with chopped nuts and raisins. Serve with cottage cheese balls and mayonnaise. Pears can be used instead of peaches. Mrs. W. D. Van Stittert

Stuffed Fig Salad

6 figs
½ c cream cheese
6 stuffed olives chopped
⅛ tsp salt
Dash of paprika
½ c French dressing
Lettuce or cress

Split figs lengthwise, scoop out part of pulp and add this to cream cheese, olives, seasonings and 2 tsp of French dressing. Lay halved figs on lettuce or cress, pile a portion of cheese mixture high in each half and pour additional French dressing over all. Ine Renaud

Salad with Pineapple Dressing

6 bananas
3 oranges
1 large can pineapple
Nuts

Dressing

1½ c water
1 c sugar
3 tbsp cornstarch
Juice of pineapple

Cook and when cool mix with the fruit which has been cut up.

Dorothy Nollen

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Pineapple Salad No. 1

Place a round slice of pineapple on lettuce leaf. On this place a cube of red jello in the center of pineapple. Over this sprinkle finely chopped celery. Mix mayonnaise with whipped cream. Top the salad with the dressing and sprinkle with chopped nuts. This is a very pretty salad as well as a delicious dish.

Mrs. Y. T. Van Niewaal

Pineapple Salad No. 2

Place slices of pineapple on lettuce leaf. Salad dressing made after the following formula:

6 tbsp juice of pineapple 2 tbsp sugar
2 tbsp butter

Heat in double boiler, beat two eggs, pour hot liquid on the eggs. Return to double boiler and cook until mixture coats the spoon. Add whipped cream. After the dressing has been applied, add creamed cheese pressed thru potato ricer. As a final touch add a red cherry.

Mrs. J. F. Dykstra

Pineapple Butterfly Salad

Take large slices of canned pineapple and cut in halves. Lay the rounded sides together on flat crisp lettuce leaves, two halves on each individual plate. Mold cream cheese, seasoned to taste, in rolls resembling the body and head of a large butterfly, and lay through the center of each pair of "wings". Cover the body and head with a piece of red canned pimento. Place two long thin pieces of green pepper for the antennae.

Mrs. D. C. Renaud

Candlestick Salad

Place a whole slice of pineapple on a salad plate. Cut a banana in halves crosswise. Stand half banana in center of pineapple slice. Make a cut in top of banana and insert a third of red maraschino cherry for a flame. Serve with mayonnaise or boiled dressing place at one side of the pineapple.

Mrs. Arthur Klein

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Sunbonnet Baby Salad

10 half pears
20 whole cloves
20 almonds
10 thin slices pimento
10 pieces lettuce
10 tbsp salad dressing

Arrange the halves of canned pears wrong side up on lettuce leaves, which curl closely about the pear and have the effect of a hood. Place cloves in the pears for eyes, blanched almonds for ears, and slip thin slices of canned pimentos into cuts made for nose and mouth. The expression may be varied. Put the salad dressing around the outside of the pears to represent hair and arrange a bow of red pimento under the chin of the sunbonnet baby.

Mrs. J. F. Dykstra

White Grape Salad

Drain canned white grapes and carefully remove seeds. Fill centers with pecan meats, dip in mayonnaise and roll in cocoanut. Arrange on lettuce around a serving of creamy cottage cheese.

Mrs. J. Van Wyk

Poinsettia Salad

Place a round slice of canned pineapple on shredded lettuce. On this heap mild grated cheese. Then cut pimentos in shape of petals of poinsettia and place on cheese in form of the flower, fill center with diced oranges and drop three half teaspoons of mayonnaise at equal distance at outer edge.

Mrs. Herman Veenstra

Prune Salad No. 1

2 c cooked prunes
¼ c chopped pecan nut meats
¾ c whipped cream
2 tbsp lemon juice
1 tbsp vanilla
1 tbsp sugar
⅛ tsp salt
Lettuce leaves
Shredded cocoanut

Soak prunes over night. Cook them until tender, but not soft in the same water in which they were soaked. Remove seeds carefully (from one end) keeping the fruit as whole as possible. Fill the cavities with chopped nut meats. Make a salad dressing by whipping cream until stiff and add the lemon juice, sugar, salt and vanilla. Arrange the prunes on lettuce leaves and heap the dressing around them. Garnish with shreds of cocoanut.

Ine Renaud

Prune Salad No. 2

½ c cooked prunes diced
1-3 c diced celery
1-3 c cheese cut fine
1-3 c diced pineapple
⅛ tsp salt
⅛ tsp paprika
1-3 c salad dressing

Mix the prunes, celery, cheese and pineapple. Add the salt, paprika and salad dressing. Serve very cold on lettuce leaves.

Mrs. M. T. Klein

Raisin Salad

1 c chopped raisins
¾ c chopped carrots
¼ tsp salt
1 c apples
½ c mayonnaise

Use uncooked ingredients and serve on shredded lettuce with a garnish of mayonnaise.

Mrs. A. T. Van Houweling

Grapefruit Basket Salad

6 small grapefruit
1 c diced bananas
2 tbsp lemon juice
1 c diced pineapple
1 c white cherries
Grapefruit pulp
1 c salad dressing
½ c whipped cream

Cut two pieces from the grapefruit with a sharpe knife leaving a basket shape with a handle. Remove the grapefruit pulp neatly with a grapefruit knife, or a small sharp knife. Remove all the membrane. Combine the bananas, lemon juice, pineapple, cherries and grapefruit pulp. Fill the grapefruit baskets with the fruit mixture. Mix salad dressing, and whipped cream. Place on top of fruit. Serve on lettuce leaves.

Mrs. Arthur Klein.

Cranberry Salad No. 1

1 qt. cranberries
1 pkg. lemon jello
3 c sugar
2 c water

Put cranberries thru food chopper. Put on to boil with one cup water and the sugar. Cook until done. Pour one cup boiling water over the jello. When dissolved add to cranberries. Pour into mold.

Mrs. D. C. Renaud

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Cranberry Salad No. 2

1 qt. cranberries
2 c boiling water
Cook until tender. Put thru sieve. Add 1½ c sugar to pulp and boil three minutes.
3 tbsp gelatine
1 tbsp cold water
1 c chopped apples
½ c nuts
1 c celery (chopped)

Soak gelatine in cold water and add to boiling cranberry mixture. Let cool, and add apples, celery and nuts. Mrs. A. B. Wormhoudt

Imperial Salad

1 pkg. lemon jello
1 c boiling water
1 c pineapple juice
1 tbsp vinegar
3 slices pineapple (cubed)
½ can pimentos (shredded)
1 medium cucumber (cut fine, salted and drained)

Dissolve jello in boiling water, add pineapple juice and vinegar. When cool add pineapple, pimento and cucumber. Chill until firm. Serve with salad dressing to which cream has been added.

Mrs. Ira Vriezelaar

Tomato Soup Salad

1 box lemon jello
1 c boiling water
1 c tomato soup
1 pt. cream whipped
1 pt. mayonnaise
1 bunch celery (chopped)

Dissolve jello in boiling water. Add soup and when cool, add chopped celery. Let stand until stiff. When ready to serve, whip the cream, add to the mayonnaise, and add the jello. Serve on head lettuce.

Mrs. J. P. Klein

Jellied Fruit Salad

2 pkgs. lemon jello
1 c diced grape fruit
¼ c coarsely chopped walnuts
¼ tsp paprika
2 apples, peeled, cored and chopped
¼ c dates cut small
2-3 tsp salt
Lettuce and mayonnaise

Prepare the jello and when nearly set fold into it fruit, nuts and seasonings. Turn into previously wet individual molds, chill, unmold on to lettuce, garnish with mayonnaise and sprinkle with cocoanut.

Ine Renaud

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Pineapple Jello Salad

2 pkg. lemon Jello
2 bunches celery (chopped)
1 large can shredded pineapple
1-3 lb. blanched almonds cut fine

Dissolve jello in boiling water as direction on box less amount of pineapple juice. When dissolved add pineapple juice and other ingredients and mold.

Mrs. H. P. Vander Meulen

Frozen Fruit Salad (Serves 25) No. 1

1 large can white grapes
1 large can peaches
2 c shredded pineapple
1 box marshmallows
1 c nut meats
4 tbsp Gelatine
8 tbsp cold water
2 c salad dressing
2 c cream whipped
1-3 c sugar

Dice fruit. Soak gelatine in cold water. Dissolve over hot water and add to the dressing. Add the cream whipped and then the fruit and marshmallows diced and chopped nuts. Moisten pound baking powder cans with cold water. Pack with the mixture about ¾ full. Cover tightly and pack in salt and ice for not less than five hours.

Nelle Klein

Frozen Fruit Salad No. 2

1 c mayonnaise
1 c cream whipped
¾ c powdered sugar
1 tsp Gelatine
3½ c mixed fruits (oranges, pineapple, white cherries, bananas, maraschino cherries, marshmallows)
Cold water

Dice fruit and add sugar. (May require a little more sugar). Cover gelatine with cold water let stand five minutes then soften over steam and beat into the mayonnaise. Combine with whipped cream, stir in fruit and pour into mold previously wet with cold water. Seal carefully. Pack in equal parts of ice and salt for four hours.

Mrs. Tunis H. Klein

Tomato Aspic No. 1

1 box lemon jello
Strain tomatoes and boil.
1 pt. can tomatoes
Pour over jello and let harden.

Mrs. Geo. Versteeg

Tomato Aspic No. 2

Dressing
2 tsp gelatine
½ c cold water
1 pt. strained tomatoes
½ tsp salt
Dash pepper
1 tbsp onion (chopped fine)
1 c celery chopped fine
3 pickles chopped fine
Olives
Radish (cut up)
3 hard boiled eggs
Mayonnaise

Dissolve gelatine in cold water. Add boiling tomatoes and other ingredients. When cool cut in squares, and serve with above dressing.

Mrs. D. C. Renaud

Tomato Salad Supreme

2 c canned tomatoes
1½ tsp onion
1 tsp salt
2 tsp sugar
1½ tbsp gelatine
4 tbsp cold water
⅛ tsp pepper
¼ tsp paprika
1 c shrimp (canned)
1 c diced cucumbers

Cook tomatoes and onion 5 min. Strain. Stir in salt, pepper, paprika and gelatine softened in the cold water. When gelatine begins to set add the shrimp. Half hour before serving peel cucumbers, cut in dice and cover with ice cold, weak salt water. Cut tomato jelly in servings. Place on lettuce leaves. Top with the diced cucumbers, and either mayonnaise or dressing and parsley.

Mrs. J. G. Klein

Asparagus Salad

2 tbsp gelatine
1-3 c cold water
1½ c boiling water
1 tsp salt
1 c diced cooked asparagus
1-3 c chopped celery
¼ c chopped pimentos
2 tbsp chopped sweet pickles

Soak gelatine in cold water for five minutes, add boiling water, stir until gelatine is dissolved. Cool and add the rest of the ingredients. Pour in a moistened mold and set in a very cold place to harden. Serve lettuce leaves with salad dressing. Mrs. Ross Schakel

Sweet Pickle Relish

1 pkg. lemon jello
1 pt. boiling water
6 small sweet cucumber pickles, chopped

Dissolve jello in boiling water. As jello begins to thicken lightly fold in chopped pickle. Serve on lettuce or cress. Mrs. Arthur Klein

Italian Salad

1 pkg. lemon jello
2 tbsp vinegar
1 c pimentos
2 c boiling water
⅛ c chopped parsley
1 c cocoanut
Nuts and dressing

Dissolve jello in boiling water, add vinegar. When cold add pimentos, parsley and cocoanut. Sprinkle nuts and dressing on top.

Mrs. Y. T. Van Niewaal

Vegetable Salad

2 tbsp granulated gelatin
1-3 c cold water
1½ c boiling water
1 tbsp sugar
1 tsp salt
2 tbsp vinegar
1 tbsp chopped onion
1 tbsp green pepper
½ c cooked peas
1 c chopped cabbage
½ c cooked carrots

Soak gelatine in cold water 5 minutes. Add boiling water and stir until gelatine is dissolved. Cool and add all the rest of the ingredients. Pour into a moistened mold. Set in cold place to stiffen. Serve on lettuce leaves and top with mayonnaise. Mrs. D. C. Renaud

Perfection Salad

1 pkg. lemon jello
1 pt. boiling water
1 dessert spoon vinegar
2 dessert spoons sugar
1 c shredded cabbage
1 c celery
½ c pimentos cut fine
1 c diced pineapple
1 tsp salt

Add vinegar, salt, sugar and boiling water to jello. When beginning to set, add remaining ingredients. Turn into molds and allow to become firm. Serve on lettuce leaves with salad dressing.

Mrs. S. H. Vander Zyl

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Gelatine Perfection Salad

1 envelope gelatine
½ c cold water
½ c mild vinegar
2 tbsp lemon juice
2 c boiling water
½ c sugar
1 tsp salt
1 c cabbage, finely shredded
2 c celery, cut in small pieces
2 pimentos
1 c shredded pineapple

Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar and salt. When mixture begins to stiffen add remaining ingredients. Serve on bed of lettuce. Garnish with mayonnaise.

Mrs. Ira Vriezelaar

Gelatine Fruit Salad

2 tbsp granulated gelatine
¼ c cold water
2 c boiling fruit juices
½ c sugar
¼ c lemon juice
1 c diced pineapple
1 c seeded white cherries
½ c shredded blanched almonds

Mix gelatine and cold water. Let stand five minutes. Add boiling fruit juice and stir until gelatine has dissolved. Add sugar and lemon juice and cool. Add the rest of the ingredients and pour into a moistened mold. Set in a cold place. Unmold and cover with a gelatine salad dressing chill and serve on a lettuce leaf.

Mrs. John G. Klein

Gelatine Salad Dressing

1 tbsp gelatine
2 tbsp cold water
1 c hot salad dressing

Mix water and gelatine and let stand 5 minutes. Add hot salad dressing. Chill and spread over salad and let stand in ice box until ready to serve.

Mrs. John G. Klein

Queen's Salad

8 slices pineapple
1 grapefruit
1 cucumber
2 pkgs. lemon jello
Almonds blanched
Marshmallows

Grind pineapple, grapefruit and cucumber through food chopper. When jello is cool add fruit. Mix mayonnaise with whipped cream, chopped almonds and marshmallows cut fine. Serve on separate leaves of lettuce.

Mrs. Geo. Gaass

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Date Salad

2 pkgs. lemon jello
½ c nut meats
1 pkg. dates
1 doz. sweet pickles chopped
1 small can pineapple diced

Cut in squares and serve on lettuce leaf with mayonnaise.

Mrs. Dave Ver Dught

Jello Salad

1 box orange jello
Marshmallows
1 pt. boiling water
Chopped English walnuts
Grapes

Pour boiling water over jello. When cool and ready to congeal, add walnuts, grapes, marshmallows and nuts. When ready to serve turn on a slice of pineapple which has been placed on lettuce leaf. Serve with whipped cream or mayonnaise. Mrs. Ira Vriezelaar

Grapefruit Salad

1 pkg. lemon jello
2 grapefruit
4 slices pineapple (cut up)
2-3 c sugar

Peel grapefruit, remove all skin from sections. Place grapefruit in dish with sugar and let stand a few hours before mixing with other ingredients. Use pineapple juice and liquid from grapefruit and add enough water to make one pint, in which to dissolve jello. When cold add fruit. Serve on lettuce leaf with whipped cream dressing.

Mrs. S. N. Van Vliet

Orange and Grapefruit Salad

1 box orange jello
1 c orange and grapefruit juice
1 medium sized can grapefruit
1 c water
2 tbsp sugar
4 oranges

Boil liquids and add jello and sugar. Cool, and add ingredients. Serve with French dressing. Mrs. L. A. Kuyper

Spiced Salad

Soak 1 c whole cloves in just enough boiling water to cover for 1 hour. Boil 1 c vinegar, 1 c water and 2 c sugar to a thin syrup. Soak 1 pkg. gelatine in 1 c cold water. Add the above, drain water from cloves and add. Then add 1 c nut meats, 1 c celery and 1 c sweet pickles. This makes a large recipe. Mrs. H. O. Wormhoudt

Jno. Wynberg—Produce House—Main St.—Phone 302

Pears in Jello

Pour over chilled halves of pears, enough jello to cover pears well. Serve on lettuce leaves with strips of pimentos and mayonnaise mixed with whipped cream.

Mrs. W. D. Van Sittert

Vegetable Salad Combination

¾ c cooked peas
¾ c cooked beets
¾ c cooked carrots

Cut ¼ inch rings of green peppers. Place rings on bed of lettuce or shredded cabbage. Fill each ring with one vegetable, serve with mayonnaise.

Mrs. Arthur Klein

Cabbage Salad

1½ qt. white cabbage (shredded)
¾ pt. diced celery
1 pt. diced pineapple
½ tsp salt
1 pt. seeded grapes
½ c nut meats
1 pt. whipped cream
1 pt. mayonnaise
¼ tsp paprika

Mix all ingredients and serve on lettuce leaf.

Mrs. Ben Kuyk

Neapolitan Salad

3 c shredded cabbage
1 c dice marshmallows
1 c diced pineapple
1 c diced celery
¼ tsp salt
¼ tsp paprika
1 c salad dressing

Mix all the ingredients and chill. Serve in cups of crisp lettuce leaves. 2 tbsp pimentos may be added. May be served with whipped cream.

Mrs. A. De Neef

Wilted Head Lettuce Salad

1 large head lettuce
4 tbsp sugar
6 slices bacon
¼ tsp pepper
½ tsp salt
1 onion (chopped)

Brown slightly the bacon and cut in one inch strips. Into the bacon fat add vinegar and seasonings. Bring to boil and add to the lettuce. Garnish with hard cooked eggs.

Mrs. Ira Vriezelaar

Harlequin Salad (Four Portions)

1 c peas
1 c shredded cabbage
½ c diced cooked carrots
½ c cooked beets
1-3 c chopped pimentos
1 tbsp chopped onion
1 tbsp chopped parsley
1½ tsp salt
¼ tsp paprika
½ c mayonnaise

Mix and serve cold on lettuce leaves.

Mrs. Herman Veenstra

Fresh Vegetable Salad

6 c crisp lettuce
6½ inch slices fresh tomatoes
6 large radishes sliced
12 thin slices cucumbers
½ c mayonnaise
6 rings of green pepper
½ c diced celery
¼ tsp paprika
2 tbsp chili sauce
½ tsp salt

Arrange lettuce on salad plates and add portions of the vegetables. Sprinkle salt and paprika over tops and then add mayonnaise and over that pour small amounts of the chili sauce. Chill and serve.

Mrs. Arthur Klein

Spring Salad

1 small head new cabbage
1 bunch celery
1 large cucumber
12 small even sized tomatoes
1 large green sweet pepper
1 small red sweet pepper
12 small thin slices onion
12 small red radishes
12 leaves of lettuce
12 sprigs parsley
12 thin slices stuffed olives
Dash of paprika

Marinate cabbage and celery with dressing. Arrange lettuce on salad plates. Make nest of cabbage and celery, place tomato in center, cut in fourths or eighths nearly through to form flower. Drop bits of dressing, sliced olives and parsley in center. Arrange one slice of onion, two or more slices of cucumber, 1 radish with green tip to suit fancy. Sprinkle with finely shredded or diced green and red pepper over all and add dash of paprika. Serves 12.

Nelle Klein

Cucumber Boat Salad

Peel short thick cucumbers. Remove a small portion of the seeds. Cut the cucumbers into slices, crosswise, not cutting quite thru. Fill the cucumbers with a little shredded cabbage that has been chilled in ice water, and add a few sliced blanched almonds. Serve these on plates that have arranged on them a few sprigs of watercress. This makes a very refreshing summer salad.

Ine Renaud

Stuffed Tomato Salad

6 large peeled tomatoes
1 c white cream cheese
¼ c finely chopped green peppers
¼ c finely chopped cucumbers
1 tsp chopped onion
¼ tsp paprika
2-3 c mayonnaise

Mix one-half the mayonnaise with the cheese, green peppers, cucumbers, onions, salt and paprika. Hollow out the tomatoes and fill with the mixture. Chill for two hours or longer and cut in one-third inch slices. Arrange portions on lettuce leaves and top with the rest of the mayonnaise.

Mrs. Wm. Bruinekool

Stuffed Tomato Salad

6 medium sized tomatoes
1 c chopped cooked chicken
2 tbsp chopped green peppers
2 tbsp chopped pimento
2 tbsp chopped celery
1 tsp salt
¼ tsp paprika
1¼ c salad dressing
2 hard boiled eggs chopped

Peel tomatoes. Chill. Remove the insides and fill with a mixture of the chicken, pepper, eggs, pimento, celery, salt and paprika mixed with part of the salad dressing. Chill and serve on lettuce, topped with dressing.

Mrs. Jno. Klein

Tomato and Mushroom Salad

1 c mushrooms
1 onion
½ c celery

Chop mushrooms fine. Mix with finely minced onion. Moisten finely chopped celery with good mayonnaise. Cut a small piece from the top of each tomato, carefully scoop out seeds and fill with mushroom mixture. Put one tsp mayonnaise on top of each and ½ walnut meat in center. Serve on crisp lettuce leaf.

Mrs. Tunis H. Klein, Mrs. Lawrence Van Rees

Tomato and Lima Bean Salad

4 tomatoes
1½ c cooked lima beans
½ c chopped nuts
1 tbsp parsley
1 small grated onion
1 tsp celery salt
1 tbsp dressing

Cut tomatoes in thick slices. Mix all other ingredients and pile on tomato slices. Serve on lettuce leaf.

Mrs. Chas. P. Dykstra

Bean Salad No. 1

1 can red kidney beans
1 c chopped celery
1 medium sized head cabbage

Mix with 2 c mayonnaise.

Mrs. Chas. P. Dykstra

Bean Salad No. 2

1 c kidney beans
½ c diced celery
2 chopped eggs, hard cooked
¼ c nut meats
2 tbsp chopped sweet pickles
2 tbsp chopped pimentos
2 tsp chopped onion
2 tsp salt

Wash beans well. Have all ingredients cold. Combine with whipped cream and mayonnaise.

Mrs. F. F. Carpenter

Green Bean Salad

2 c cooked green beans
½ c diced celery
2 tbsp chopped pimentos
1 tsp finely cut onion
1 tsp salt
¼ tsp pepper
2-3 c salad dressing

Mix ingredients, chill and serve on crisp lettuce leaves.

Mrs. Ross Schakel

Black Cap Salad

1 lb. cabbage
1 c raw carrots
½ c raisins
Cooked salad dressing

Put cabbage, carrots and raisins thru food chopper. Mix cabbage with dressing and place on lettuce leaves. Mix carrots with dressing and put on cabbage. Then put on raisins and top with dressing.

Miss Hattie Harmsen

Pineapple and Carrot Salad

Take equal parts of crushed pineapple and grated raw carrots. Mix with whipped cream seasoned with brown sugar, vinegar, salt and pepper to taste. Serve on lettuce.

Mrs. Hattie Van Wyk

Carrot Peanut Salad

3 c raw carrots ground
1½ c celery chopped
1½ c peanuts ground
1½ c cream dressing
¼ c whipped cream
½ tsp salt

Combine carrots, peanuts and celery. Add dressing (any good boiled dressing will do) and cream. Serve on lettuce leaves.

Mrs. J. F. Dykstra

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Carrot Salad

2 c carrots
1 medium sized can crushed pineapple
1 pkg. orange jello
Boiling water enough to make 2 c with pineapple juice

Dissolve jello in water and pineapple juice, add other ingredients. Serve with dressing on lettuce. Will serve 10. Mrs. G. H. Waechter

Carrot Salad No. 2

2 boxes lemon jello
2 c water
2 c pineapple juice
4 grated carrots
1 medium can crushed pineapple
¼ c cut celery
1 c blanched almonds

Boil water and pineapple juice, add lemon jello and cool. Add following ingredients and set to harden. Serve with mayonnaise dressing.

Mrs. L. A. Kuyper

Pea Salad

2 c canned peas
2 c chopped celery
2 c boiled carrots
3 tbsp green peppers chopped
3 hard boiled eggs
Oil dressing

Mix all ingredients with oil dressing to which whipped cream has been added.

Mrs. S. N. Van Vliet

Pea Salad No. 2

Make like above salad, omitting carrots and adding one-half c nut meats

Mrs. S. B. Baron

Three P. Salad

2 c canned peas
1 doz. pickles
½ lb. peanuts

Drain peas, chop pickles, and add chopped peanuts. Mix lightly with mayonnaise.

Mrs. W. D. Van Sittert

Dixie Salad

1 c roasted peanuts
1 c chopped celery
½ c diced cucumbers
1 tbsp green pepper
1 tsp salt
½ c salad dressing

Mix ingredients and serve very cold on lettuce leaves.

Mrs. W. D. Van Sittert

Van Gorp, Dry Cleaner and Laundry— Phone 333

Sunday Night Salad

¾ c uncooked macaroni
1 c shredded cabbage
½ c celery
¼ c finely chopped beets
½ c shredded dried beef

Cook macaroni and when cool add vegetables and blend with dressing.

Mrs. Jacob Heemstra

Vegetable Salad

1 small head red cabbage
2 or 3 tomatoes
1 sweet red pepper

Mix vegetables with mayonnaise and serve on lettuce leaves.

Mrs. H. L. Renaud

Potato Salad

1 qt. cold boiled potatoes cubed
½ c finely chopped onion
3 hard boiled eggs chopped fine
1 tsp salt
½ tsp pepper

Mix with a good mayonnaise dressing and use two hard boiled eggs for garnish. One-half cup celery may be added.

Mrs. Y. T. Van Niewaal

Potato Salad No. 2

4 large potatoes (boiled)
2 small onions
1 small cucumber
2 small tomatoes
1 c shredded cabbage
2 hard boiled eggs
A few sliced radishes may be added.

Dice all ingredients and marinate with a good mayonnaise for two hours.

Mrs. D. C. Renaud

Frozen Cheese Salad

1 lb. cheese
1 pt. cream
1 small pimento
1 c nut meats

Run nuts, pimentos and cheese thru food chopper. Fold into the cream that has been beaten stiff. Add nuts. Put into baking powder cans and pack in salt and ice four hours. Slice ¾ inch thick and serve with salad dressing in lettuce.

Mrs. J. F. Dykstra

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Cheese Salad

1 pt. cream
1 tbsp gelatine
¼ c water
4 tbsp grated cheese
Salt, pepper, mustard

Soak gelatine in cold water, dissolve over hot water. Mix with the cream, add the cheese seasoned with salt, pepper and mustard. Put on mold to harden. Serve in slices on shredded lettuce and place spoonful of mayonnaise made with Mazola.

Mrs. E. S. Cook

Cheese Gelatine Salad

1 envelope gelatine
2 tbsp cold water
1 pt. boiling water
1 c cream whipped
1 c sugar
1 c shredded pineapple
1 c grated cheese
Juice of 1 lemon

Boil sugar, lemon juice and pineapple 3 minutes. Soak gelatine in cold water, add hot water. Combine pineapple mixture and dissolved gelatine. Cool. When nearly set, whip and add the grated cheese and the cream whipped. Serve with mayonnaise.

Mrs. Tunis Klein

Cottage Cheese Salad

1 c cottage cheese
6 olives plain or stuffed
2 tbsp nut meats

Mix thoroughly. Shape in rolls. Chill and serve on lettuce leaf with dressing.

Mrs. H. L. Renaud

American Beauty Salad

6 medium sized beets
½ lb. cottage cheese
2 tbsp cream
½ c nut meats
⅛ tsp pepper
¼ tsp paprika

Wash beets and cook in salted water until tender. Remove skins and scoop out centers. Season the cottage cheese with pepper and paprika and add salt to taste. Moisten with cream and fill beets with mixture. Garnish with bits of beets taken from centers. Place on beds of crisp lettuce and serve with mayonnaise.

Mrs. Wm. Bruinekool

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Pineapple Cottage Cheese and Almond Salad

Drain canned pineapple. Arrange slices in individual nests of lettuce. Cut pie fashion and leave in original shapes. Mix cottage cheese with finely shredded almonds, allowing ½ c almonds to 1 c cottage cheese. Moisten with mayonnaise and pile mound-like over pineapple.

Mrs. Arthur Klein

Cottage Cheese Salad

1 pkg. lemon jello
1 pt. boiling water and pineapple juice
1 pt. can shredded pineapple
1 c cottage cheese
Salt
Dash cayenne pepper
Strips of red & green peppers

Drain juice from pineapple. Add water to make one pint. Bring to boiling point and dissolve jello in it. Chill and when slightly thickened fold in pineapple and cottage cheese seasoned with salt and cayenne pepper. Decorate mold with strips of red and green peppers. Fill mold. Chill until firm. Serve on lettuce with salad dressing. Serves 8.

Mrs. Arthur Klein

Easter Salad

Work a very little blue and red color paste into cottage cheese until the desired tint is obtained. Season with salt and pepper. Press pecan nut meat into a rounded teaspoon of mixture, then roll into egg shapes, sprinkle with paprika and arrange in nests made of shredded lettuce leaves. Serve with dressing.

Mrs. Carrie Halbert

Valentine Salad

Cover a round slice of pineapple with layer of cream cheese. Decorate with red hearts cut from pimentos. Place on lettuce and serve with mayonnaise blended with equal quantities of whipped cream. With this salad serve cheese pastry cut in heart shapes.

Mrs. Carrie Halbert

Stuffed Pepper Salad

2 c cheese softened in cream
2 tbsp gelatine soaked in cold water
1 tbsp hot water
1 tsp salt
¼ c pecan nut meats chopped
¼ c chopped olives
2 tbsp chopped pimentos
1 c whipped cream

Dissolve gelatine over hot water. Add cheese and other ingredients. Pack in green peppers. When firm slice peppers and serve.

Mrs. Ed. Van Zante

Jello Chicken Mousse

½ pkg lemon jello
1 c boiling chicken broth (free from fat)
1 c chicken cut medium coarse
1 c celery cut fine
1 pimento cut fine
1 tbsp vinegar
½ tsp salt
Shake of cayenne pepper
½ c heavy cream, whipped

Dissolve jello in boiling broth. Chill. When cold and slightly thickened, beat until like whipped cream. Mix chicken, celery, pimento, vinegar, salt and pepper. Add to jello. Fold in whipped cream. Serve on lettuce leaves and garnish with stuffed olives. Serves 6.

Mrs. G. B. Ver Steeg

Ham Salad

1 c shredded cabbage
½ c celery
1 chopped pimento
¾ c chopped (not ground) ham
6 stuffed olives chopped

Blend with dressing.

Mrs. Jacob Heemstra

Lunch Salad

1 small tongue, cooked, skinned and cut in small pieces. An equal amount of chopped celery. 3 or 4 hard boiled eggs. 1 good sized pickle Mix and blend with a dressing that is not too sour.

Mrs. Jacob Heemstra

Shrimp Salad No. 1

2 cans shrimp cut fine
1½ c chopped celery
1 small bottle stuffed olives sliced
1 small green pepper chopped
3 pkgs. lemon jello
3 pt. boiling water
2 tbsp lemon juice

Dissolve the jello with 3 pints boiling water, take out two tbsp of the water and add lemon juice. Let cool. Add other ingredients. Put in molds. Let harden. Turn out molded salad on lettuce leaf Serves 20 persons.

Mrs. H. Paul Scholte

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Shrimp Salad No. 2

1 can shrimp
1 can small peas
Oil dressing
2 c celery
2 hard boiled eggs
2 tbsp green peppers

Put shrimp and peas in colander to drain a few hours before using. Cut up celery, eggs and peppers. Mix all ingredients with stiff oil dressing and serve on lettuce. Have all ingredients cold.

Mrs. S. N. Van Vliet

Oyster Salad

1 large can cove oysters
1 c celery chopped
2-3 c nut meats

Cut oysters up into pieces, chill all ingredients. Mix with whipped cream salad dressing.

Mrs. J. P. Klein

Tuna Fish Salad

1 c tuna fish
1 c peas
1 hard boiled egg
¼ c celery
1 tbsp chopped pickle
¼ c mayonnaise

Flake tuna fish with fork. Add peas, chopped eggs, celery and pickle. Mix together with mayonnaise. Serve on lettuce leaves.

Mrs. Arthur Klein

Tuna Fish Salad

Break with a fork the tuna fish from a large sized can. Add ½ c celery, 2 pimentos, ½ green pepper (cut fine) a few drops of onion juice, a dash of pepper and salt to taste. Put 3 tbsp vinegar in a pt. measure and fill with boiling water. Dissolve a package of lemon jello in this liquid and when cold pour over tuna fish mixture.

Fill large individual molds. When firm turn out on lettuce leaves and serve with salad dressing.

Mrs. D. C. Renaud

Salmon Loaf

1 pkg. lemon jello
3 tbsp vinegar plus water to measure 1 pt.
¼ tsp salt
1 c salmon drained
1 c green peas
1 c cooked carrots diced

Dissolve jello in boiling water and vinegar. Add salt. Add the other ingredients when cool. Chill for at least two hours. Serve with lettuce and a tart salad dressing. Serves 6.

Mrs. Ross Schakel

Salmon Salad

1 c flaked salmon
2 hard boiled eggs diced
½ c chopped celery
½ c diced cucumbers
2 tbsp chopped sweet pickles
1 tsp salt
¼ tsp paprika
½ c salad dressing

Mix all ingredients and serve on crisp lettuce leaves.

Mrs. Ross Schakel

Norwegian Salad

Hard boil, desired number of eggs. Cut lengthwise and take out yolks. Mix equal amounts of egg yolks and highly seasoned cold meat ground together. Add lemon juice, pepper, onion, pickles and moisten with mayonnaise. Fill whites with mixture. Invert on bed of lettuce and cover with mayonnaise. Mrs. Olson, Montezuma

Egg Salad

½ doz. hard boiled eggs
Salted peanuts
1 pt. midget sweet pickles

Chop all fine. Add rich salad dressing and serve.

Mrs G. H. Waechter

Chicken Salad

3 c cold diced chicken
2 c celery chopped
3 hard boiled eggs chopped
4 tbsp oil
2 tbsp vinegar
1½ c mayonnaise

Mix all and serve on lettuce leaves. Garnish with sliced olives.

Mrs. Chas. P. Dykstra

Chicken Salad with Pineapple

2 lb. veal
5 lbs. chicken
1-3 c French dressing
1 c nuts
2½ c mayonnaise
4 c celery
½ c pimentos
¼ c olives
2 cans sliced pineapple

Dice meat and mix with French dressing. Let stand one hour. When ready to serve, add nuts, pimentos, olives, celery and enough mayonnaise to moisten. Place a slice of pineapple on lettuce. Put the salad on the pineapple and serve with dressing.

Mrs. D. C. Renaud

Swiss Salad

1 c meat cubes (chicken, turkey or pork)
1 c walnuts
1 c French peas
2 hard boiled eggs
¼ c stuffed olives
French dressing

Marinate peas, meat and nuts, 15 minutes before serving. Arrange on lettuce leaves, dusting with paprika and dotting with mayonnaise. Cut the hard boiled eggs, remove yolks and arrange the rings around border. Cut the olives into the rings. Press yolks thru sieve and scatter over salad. Mrs. Lawrence Van Rees

Chicken Salad De Luxe (Eight Portions)

2 c diced cooked chicken
1 c diced celery
1 c diced pineapple
¼ c chopped stuffed olives
½ tsp salt
¼ tsp paprika
¾ c mayonnaise
¾ c cream whipped

Mix all ingredients and chill. Serve in cups of crisp lettuce.

Nelle Klein

Molded Chicken Salad

½ tsp mustard
½ tsp salt
1 tsp sugar
¼ tsp paprika
2 egg yolks
¼ c cold water
¼ c vinegar
1 tbsp gelatine
1 c cold chopped chicken
½ c chopped celery

Mix mustard, salt, sugar and paprika with egg yolks until smooth. Add chicken stock or milk. Add vinegar. Cook over hot water until thickened, add dissolved gelatine. Strain and add chicken. Pour into moistened mold and chill. Luella Van Rees

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Boiled Dressing

12 egg yolks
2 c water
2 c sugar
2 c vinegar
2 tsp salt
3 tbsp flour

Beat egg yolks. Add sugar and flour. Add the other ingredients and put on stove to boil. Stir constantly until thick. When using this dressing for potato salad, add 1 tsp prepared mustard and 2-3 c butter. If this is used for fruit salads, use 1 c cream whipped to 1 c dressing.

Mrs. Geo. Sterrenburg, Indianola, Ia.

Fruit Salad Dressing

1-3 c pineapple juice
1-3 c orange juice
2 tbsp lemon juice
2 egg yolks
1-3 c sugar
½ pt. whipping cream

Beat egg yolks. Add sugar. Beat thoroughly. Add to boiling fruit juices. When cool add whipped cream.

Mrs T. A Greeve, Oskaloosa, Ia.

French Dressing No. 1

4 tbsp olive oil
¼ tsp paprika
1½ tbsp vinegar
1 tsp mustard
¼ tsp salt

Mix salt, pepper and mustard and pour in the oil. Then add vinegar a little at a time beating mixture constantly. Use as soon as it is mixed.

Mrs. C. P. Dykstra

French Dressing No. 2

1 c sugar
1 c vinegar
1 tsp salt
1 tsp paprika
1 c Mazola

Cook sugar and vinegar until it is the consistency of honey. Add the other ingredients. Put in a jar and shake.

Mrs. Paul Scholte

French Dressing No. 3

1-3 c vinegar
1-3 c sugar
1-3 c catsup
1 c oil
½ tsp salt
½ tsp paprika

Put in a bottle or jar and shake thoroughly.

Mrs. Paul Scholte

Quick Mayonnaise

1 egg
1 egg yolk
½ tsp prepared mustard
1 tsp sugar
1 tsp salt
⅛ tsp paprika
3 tsp lemon juice
1½ c Mazola oil

Beat eggs, mustard, lemon juice, salt, sugar and paprika and ¼ c Mazola oil for 1 minute. Add another ¼ c oil and beat again, and so on until all oil is used.

Mrs. M. J. Hoffman

Thousand Island Dressing

1 tsp vinegar or lemon juice
1 tbsp sugar
½ tsp salt
⅛ tsp paprika
1 egg
Mazola oil
Snyder's chili sauce

Mix vinegar, salt, sugar and paprika. Beat the egg and add the mixed ingredients. Beat . Add slowly Mazola oil until thick, beating constantly. When very thick add chili sauce until dressing is shade desired.

Mrs. A. Klein

Cheese Dressing

½ tsp dry mustard
¼ tsp paprika
¼ tsp sugar
½ tsp salt
1 tbsp vinegar
1-3 c cheese
1-3 c Mazola oil

Cream cheese until soft. Add oil slowly until well mixed. Add dry ingredients. Then the vinegar. Beat until creamy. Serve on tomatoes, head lettuce, pears or peaches.

Mrs. Jno. Klein

Dixie Dressing

1 tsp salt
1 tsp sugar
1 tsp mustard
½ tsp paprika
2 tbsp catsup
½ c salad oil
3 tbsp vinegar
2 tbsp lemon juice
2 tbsp chili sauce
1 tbsp chopped sweet pickle
1 tbsp chopped olives
1 hard cooked egg chopped

Mix dry ingredients. Add remaining ingredients and beat vigorously for 3 minutes.

Mrs. Wm. Bruinekool

WM. J. BRUINEKOOL
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Cooked Salad Dressing

2 eggs
½ c vinegar
2 tbsp sugar
½ tsp salt
1 c milk
1 tbsp butter
1 tsp mustard
⅛ tsp pepper

Mix ingredients and boil until smooth. Mrs. Y. T. Van Niewaal

Boiled Salad Dressing

1 tbsp butter
2 tbsp flour
1 c water
½ c vinegar
2 eggs
½ c sugar
1 tsp salt
½ tsp mustard

Boil butter, flour and water as white sauce. Cool and add the well beaten eggs, sugar, salt, mustard and vinegar. Beat well together, then boil all together. Mrs. J. P. Klein

Cream Dressing

½ tsp salt
1 tsp flour
2 egg yolks
¾ c cream
1 tsp mustard
1 tbsp sugar
2 tbsp butter
¼ c vinegar

Mix dry ingredients with the butter, add egg yolks, then the cream, lastly vinegar. Cook over hot water until thick.

Mrs. C. P. Dykstra

Mayonnaise Dressing

4 egg yolks
3 tbsp sugar
3 tbsp vinegar
1 tsp mustard
½ tsp salt
⅛ tsp pepper
2 tbsp butter

Beat egg yolks until creamy. Add rest of ingredients. Put into a double boiler and cook until thick. When cool, thin with cream and mix with salad. Mrs. H. J. Van Den Berg

Condensed Milk Mayonnaise Dressing

3 tbsp flour
1 tsp salt
1 tsp mustard
1 c sugar
3 eggs
1 c vinegar
1 c water
1 c condensed milk

Mix dry ingredients. Add well beaten eggs, vinegar and water. Boil thoroughly. Remove from fire and add milk. Pour into fruit jar and keep in cool place Mrs. H. W. Pietenpol

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Cooked Sour Cream Dressing

2 eggs
1 tbsp flour
2 tbsp sugar
1 tsp salt
¼ tsp paprika
¼ tsp celery salt
1 tsp mustard
1-3 c vinegar
2 tbsp butter
2-3 c sour cream

Beat eggs. Add dry ingredients which have been thoroughly mixed. Add vinegar and butter. Cook until thick. Add sour cream and cook for one minute. Beat well. Very good on vegetable salads.

Mrs. Arthur Klein

Horse Radish Dressing

½ c salad dressing
2 level tbsp grated horse radish
2 tbsp whipped cream
3 tbsp flour

Mix salad dresing, olive oil, horse radish and stiffly beaten cream. Beat together for one minute. Serve immediately.

Mrs. J. V. Lankelma

Fruit Dressing

1 tsp salt
1 tsp sugar
¼ tsp celery salt
¼ tsp mustard
¼ tsp paprika
½ c salad oil
¼ c orange juice
2 tbsp lemon juice

Mix ingredients and beat for three minutes. Serve on diced fruit.

Mrs. Jno. Klein

Oil Dressing

4 tbsp salad oil
2 tbsp vinegar
1 tbsp chili sauce
1 tsp sugar
1 tsp clubhouse sandwich filling
¼ tsp salt
2 tbsp whipped cream

Mix ingredients in order given and beat with a dover egg beater. For head lettuce.

Mrs. F. F. Carpenter

Oil Dressing

¼ c Mazola
¼ c flour
1 c hot water
1 tsp dry mustard
¾ c Mazola
2 egg yolks or more
¼ c vinegar or lemon juice
1 tsp salt
3 tbsp sugar

Mix the ¼ c Mazola and ¼ c flour. Add hot water and cook 5 minutes. Mix the rest of the ingredients and add slowly to boiled mixture.

Mrs. D. C. Renaud

Thousand Island Dressing

1 c oil dressing
1-3 c chopped pickle
1 tbsp chopped pimento
1 cooked egg chopped
4 olives chopped

Mrs. Jno. Klein

Currant Dressing

2 tbsp currant jelly
1 tbsp lemon juice
2 tbsp Mazola
¼ tsp salt

Melt jelly and add the rest of the ingredients and beat thoroughly.

Mrs. D. C. Renaud

Lemon Dressing

3 eggs
½ c sugar
¼ tsp salt
3 tbsp flour
½ c water
1-3 c lemon juice
½ pt. whipping cream

Beat eggs. Add sugar, salt and flour. Blend thoroughly and add the water and lemon juice. Cook until thick. When ready to serve add cream whipped. Use for fruit salads. Mrs. Jno. Klein

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Salad Suggestions

If you keep lettuce and salad dressing in the house a salad may be made up of almost anything that you may have on hand, cooked meats, fish, eggs, vegetables, rice, or macaroni, celery, cucumbers, fresh or canned fruits, nuts, or cheese alone or in combination, can all be used. Use your own ingenuity, and you may secure some new and attractive combinations. A few suggestions are given here.

Mayonnaise or cooked dresing may be used with the following combinations.

1. 1 c pineapple, 1 c bananas, ½ c cherries.
2. Bananas rolled in chopped nuts.
3. Prunes stuffed with pecans, whipped cream.
4. 1 c grape fruit, 1 c marshmallows, 1 c white grapes, ¼ c nuts.
5. 1 c tuna fish, 1 c celery, ½ c cabbage, ½ c nuts.
6. Canned pears cut halves, shredded almonds in the pears like quills in porcupine. Serve on lettuce one for each guest.
7. Sliced hard boiled eggs, cucumbers, celery and lettuce.
8. 1 c lobster, 1 c celery, tomato and shredded lettuce.
10. ½ pint oysters, 3 grapefruit.
11. Sweetbreads, 1 pint, equal amount of cucumbers.
12. Cabbage, pineapple, pimentos and beets.
13. 1 pint beets, 1 pint cabbage, ½ c horse radish.
14. 2 c cold string beans, 1 tsp olives cut fine, ½ dozen radishes sliced thin.
15. Cooked lamb and green peas.
16. Tomato stuffed with pineapple and nuts.
17. Bananas, raisins and chopped nuts.
18. Pear, celery and maraschino cherries.
19. Pineapple with slice of green pepper stuffed with cheese.
20. Grapefruit, orange sections with date strips, served star shape.

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CHEESE AND EGGS

"Who would get the most from daily fare
Of overmuch must still beware."

Eggs a'la Goldenrod

3 hard boiled eggs
1 tbsp butter
1 tbsp flour
1 c milk
½ tsp salt
⅛ tsp pepper
5 slices of toast
Parsley

Make a thin white sauce with butter, flour, milk and seasonings. Separate yolks from whites of eggs. Chop or cut whites fine and add to the sauce. Cut slices of toast lengthwise. Arrange on platter and pour over the white sauce. Grate the yolks and sprinkle over top. Garnish with parsley. Spread on large soda crackers.

Mrs. Herman Geelhoed, Mrs. C. P. Dykstra

Cottage Cheese

Place thick, freshly soured milk over a pan of hot water, not boiling. When the milk is warm and the curd separates from the whey, drain in a cheesecloth and dry. Put the curd into a bowl and add salt, pepper and cream to taste. Mrs. Halbert

Cream Cheese on Wafers

Mix cream or Neufchatel cheese with enough rich cream to form a heavy paste. Mix until smooth. Form into rosettes by using pastry tube in the center of a wafer or thin cracker. If preferred put a bit of jelly on corners of crackers. Very nice with salad.

Mrs. A. N. Van der Linden

Scrambled Eggs

Put in skillet a half tbsp. of each butter and lard, and put over the stove to melt. Break in as many eggs as desired, season with salt and pepper, and let cook until whites are partly set. Stir slowly two or three times, but do not scramble too much. Mrs. Geo. Hankamp

Eggs on Toast

Toast one slice of bread buttered. Beat white of an egg until stiff. Spread on toast and put egg yolk in the center. Bake in oven until done.

Mrs. R. C. Rader, Grinnell, Iowa

Cheese Fondu (Serves Six)

1 c milk
½ tsp salt
1 c bread crumbs
1 tbsp butter
Yolks of 3 eggs
¼ lb. cheese
Whites of 3 eggs

Mix the first five ingredients. Add beaten yolks, then fold in beaten whites, pour in well buttered baking dish. Bake 20 minutes in moderate oven.

Mrs. Chas. P. Dykstra

Cheese Straws

3 tbsp flour
3 tbsp cheese
1 tbsp butter
1 tbsp milk
½ tsp salt
Dash of pepper
Dash nutmeg
1 egg yolk

Mix dry ingredients and add milk, egg and butter softened. Mix with spoon and when dough is smooth divide into 2 parts. Roll very thin and cut into narrow strips 3 inches long and bake 15 minutes. If tightly enclosed in a tin these sticks will keep a long time.

Mrs. Halbert

Cheese Omelet

2 eggs
1 tbsp butter melted
1 tbsp grated cheese
2 tbsp water
Seasoning to taste

Beat the eggs. Add water and seasoning. Melt butter in omelet pan. Cook eggs till firm and fold and sprinkle with grated cheese.

Mrs. G. Van Vliet

Scalloped Cheese

Break dry bread to the size of dice, put a layer in pan, then grate a thick layer of cheese over it, alternate in this way until pan is full. For a 2 quart pan beat 3 eggs, add milk enough to moisten, salt and pepper. Bake ½ hour.

Mrs. Tysseling

Toasted Crackers

Spread crackers with butter and a little prepared mustard and grated cheese. Brown in oven.

Mrs. Halbert

Cheese Macaroni

1½ c macaroni broken
1 c grated American cheese
1 c bread crumbs
1 tsp salt
3 tbsp butter
3 tbsp flour
2 c milk

Cook macaroni in boiling salted water until tender, drain. Make a white sauce of the four last ingredients and mix with the macaroni. Stir in the grated cheese. Turn into a buttered baking dish, cover with the bread crumbs and bake in moderate oven until browned.

Mrs. A. N. Van der Linden

Baked Eggs

Butter gem pans. Break eggs and drop into pans. Put 1 tbsp. rich milk, a few bread crumbs and sprinkling of ground ham over eggs. Season and place in oven to bake.

Mrs. Halbert

Eggs Luncheon Style

4 hard boiled eggs
3 tbsp butter
3 tbsp flour
1 tsp salt
¼ tsp paprika
¼ tsp celery seed
2 c milk
½ c cheese
1 egg raw

Melt butter, add flour, salt, paprika and celery salt. Add milk and cook until mixture is creamy. Add cheese and beat until cheese has melted. Add eggs, cooked, minced and uncooked egg beaten. Cook one minute and serve on hot toast.

Mrs. A. P. Kuyper

Bread and Cheese Custard

4 slices bread buttered
2 c scalded milk
1 tsp salt
3 eggs
½ c grated cheese
Pepper

Put buttered bread into baking dish and sprinkle each slice with grated cheese. Beat eggs slightly and add salt, pepper and milk. Pour over bread and bake, setting dish in pan of hot water, until custard is done. Delicious luncheon dish. Mrs. E. Cook, Mrs. Olson, Montezuma

Deviled Eggs

Hard boil as many eggs as you have persons. Remove yolks and mash fine with silver fork, add mayonnaise and 1 tsp. prepared mustard. Refill whites with mixture and sprinkle with paprika. Garnish with parsley.

Mrs. D. C. Renaud

Cheese Ramekins

4 tbsp grated cheese
4 tbsp butter
½ c cream (thick)
Yolk of 3 eggs and salt. Beat.

Cook cheese, cream butter until smooth. Add yolks and salt. Beat the mixture. Fill ramekins three fourths full, bake 6 minutes.

Mrs. A. N. Van der Linden

Eggs With Green Peppers

6 eggs beaten with ¼ c cream
2 tbsp melted butter
4 finely minced green peppers
2 tbsp grated cheese
1 tbsp tomato catsup

Cook all ingredients except eggs. Cream for two minutes. Add the eggs and stir until thick. Serve on hot toast or crackers.

Mrs. G. Van Vliet

Cheese Souffle

2 tbsp butter
2 tbsp flour
3 egg yolks well beaten
1 c milk
1 c grated cheese
3 egg whites beaten stiff
½ tsp salt

Cook butter mixed with the flour, egg yolks, cheese grated, salt and milk together in a double boiler until smooth and well done. Remove from cooker of hot water, cool, fold in stiffly beaten whites, turn into buttered dish, bake 20 minutes. Serve at once. Will serve four people.

Mrs. A.N. Van der Linden

Cheese Balls

1 jar cream cheese
1 cake Neufchatel cheese
1 tbsp butter
1 hard boiled egg yolk
1 tsp lemon juice
Milk
Chopped nuts

Mash the cheese with a fork, add butter, lemon juice, and egg yolk. Mix well and add sufficient milk to soften to a proper consistency for molding. Shape into balls or any desired shape, place on lettuce leaf, sprinkle with nuts. These balls are very nice rolled in the chopped nuts, and served with a salad course.

Mrs. A. N. Van der Linden

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Baked Eggs

Use gem pans, butter well, put in layer of cracker crumbs. Drop 1 egg in each pan, salt and pepper, add few more cracker crumbs, a small piece of butter and cover with cream. Bake in moderate oven until white is firm and crumbs are brown. Mrs. Herman Geelhoed

Meginty

1 lb. crackers rolled fine
1 c grated cheese
2 pt. sweet cream
Heat in oven.
1 tsp salt
Lump butter

Mrs. D. C. Renaud

Cheese Roll

Put ½ lb. cream cheese through grinder, add a little sweet cream. Grind olives and squeeze out all liquid and add to cheese. Work into a long roll about 2 inches in diameter. Split down center lengthwise about half way through. In opening place long strips of pimento. Wipe pimentos very dry before using. Close opening and work cheese in a roll on bake board. Set away to harden and when ready to serve, slice.

Mrs. Halbert

Cheese Ramekins

1 tbsp flour
1½ c rich milk
½ lb. grated cheese
Salt
Pepper
Toast
1 tbsp butter

Toast and butter pieces of bread and lay in baking dish. Cover with ½ lb. grated cheese then make cream sauce of butter, flour, milk, salt and pepper. Pour this over toast and cheese and bake about 15 minutes.

Mrs. D. C. Renaud

Cheese Balls

½ lb. cheese
Yolk of egg
½ c chopped English walnuts
Sweet cream
Chopped parsley or nuts

Grind the cheese, add yolk of egg and chopped nuts with enough cream to soften it. Roll into balls and roll in parsley or nuts.

Mrs. Halbert

Scalloped Cheese With Eggs

1 c milk
2 c stale bread crumbs
1 tsp salt
4 eggs
1 c grated mild cheese
2 tbsp butter

Scald milk in double boiler, stir into it cheese, bread crumbs, butter and salt, heat slowly, stir in well beaten yolks of eggs, remove from fire at once and cool. When cool, fold in the beaten whites, turn into buttered baking dish, bake 20 minutes in moderate oven.

Mrs. G. H. Waechter

Scalloped Eggs and Ham (Serves Six)

4 hard boiled eggs
2 c white sauce
1 c boiled chopped ham
1½ c buttered crumbs

Chop eggs and ham, add to white sauce. Place crumbs and mixture alternately in baking dish. Bake 20 minutes. Mrs. Chas. P. Dykstra

Deviled Eggs

Boil 1 dozen eggs 20 minutes. Remove shells and cut in halves. Put yolks in bowl and add 1 tsp salt, ¼ tsp pepper, 1 tsp butter, 3 tbsp vinegar, celery salt and mustard. Refill whites with mixture.

Mrs. D. C. Renaud

Eggs and Mushrooms

Whites of six hard boiled eggs, chopped, and six large mushrooms or equal small ones. Make white sauce using some cream. Add the eggs and mushrooms. Cook three minutes. Place on rounds of toast. Put yolks thru ricer on top of each round. Mrs. Geo. Gaass

Ox Eyes

Take slices an inch thick from good light bread and cut rounds with a three inch cutter. Cut a small ring one and a half inch and scoop out enough to take in an egg. Brush with butter and crisp in a quick oven. Break a fresh egg in each, season with salt and pepper, moisten with one tbsp cream and put in oven till set. Gertrude Donai

Cheese Spaghetti

½ lb. cheese
1 qt. can tomatoes
3 slices bacon
1 pkg spaghetti
1 tbsp sugar (or to taste)
Salt to taste
Cayenne, a dash, or black pepper

Cook spaghetti in boiling salted water until done. Drain. Cut bacon into small bits, fry, until done but do not brown. Cut thick pieces of tomato small, add sugar, salt, cayenne or black pepper, heat, add bacon, grated cheese. Stir thoroughly. Pour all over drained spaghetti. Turn into buttered baking dish and put into hot oven until set.

Mrs. A. N. Van der Linden

Omelet

2 eggs beaten separately
1 tbsp flour (rounding)
¾ c milk
Salt

Beat whites of eggs very stiff. In another pan beat yolks of eggs, add milk and beat again. Add salt and flour mixed in a little of the milk. Fold whites of eggs into mixture carefully. Heat butter in frying pan or omelet pan. Put in omelet. Cover and cook slowly until done. Fold and serve at once on hot platter. Garnish with parsley.

Mrs Halbert

Cheese Souffle

4 slices of bread
¼ lb. cheese
Pinch of salt
3 c milk
2 eggs

Butter a baking dish. Put the grated cheese and bread, which is buttered on both sides, in the dish in alternate layers. Beat the eggs very light. Add milk and pinch of salt and pour this mixture over the bread and cheese. Bake until egg is set to a custard and serve at once.

Mrs. Geo. Hankamp

Plain Omelet

6 eggs
2 tbsp butter
1-3 cup grated cheese
6 tbsp water
½ tsp salt and pepper

Put butter into a hot frying pan. Beat the yolks of six eggs and the whites of three very light. Add water, pour into frying pan and add salt and pepper. When eggs begin to set, pour on remaining whites beaten very stiff, set pan in oven until cooked through. Sprinkle cheese over top and fold lightly, 1 half over the other and return to oven for a few minutes. Then remove to a hot plate. Serve at once.

Dirkie Van Zante

Fruit Cheese

Chop 6 dates, 3 figs, ½ c blanched almonds. Mix with 1 c of cream cheese and 1 tsp lemon juice and a little salt. Make in balls and garnish with half almond on each ball. Mrs. D. C. Renaud

Such Things as Dreams are Made of

Balls of cream cheese dusted over with paprika are very pretty in the center of flowers, such as roses and chrysanthemums, with the center petal removed.

Cheese balls made with juice of sour orange and enough juice from bottle of cherries to color balls a delicate pink with a cherry on top are nice served with cheese straws.

A cheese crab apple is a very pretty addition to any salad, especially a fruit salad. Take 1 pound cream cheese and a little red pepper and put through a meat grinder, add enough cream to make it easy to mold. Then make them round, the shape of a crab apple, wet a red cinnamon drop and rub on one side to make a rosy cheek, stick a clove in one end and a couple of tiny smilax leaves in the other.

Cream cheese mixed with finely chopped olives, radishes and green peppers, molded into balls and topped with nut meats is a nice addition to a salad course.

A cream cheese separated into 4 portions and made into balls is another nice way of serving this tid-bit. To 1 part add 1 tsp finely chopped chives or green pepper, to another 1 tsp finely chopped walnut or pecan meats, to another 1 tsp chopped red pepper, and 1 tsp blanched and chopped pistachio nuts to the last. Serve with olives.

Cream cheese cut in round slices and placed on slices of cored red apples, topped with slice from stuffed olive and decorated with sprig of parsley, is another change in serving this appetizer.

Slices of pimento cheese, which have been stuffed into a canned red pepper and chilled, will make you hungry if you are not already.

Mrs. Salad Course.

PICKLES AND RELISHES

"The best of households have their Family Jar."

Beet Pickles No. 1

2 c beet liquid
½ c vinegar
½ c sugar
1 tsp salt

Cook one gallon of beets. Drain and peel, boil liquid, vinegar, sugar and salt together, put the beets in and boil two or three minutes. Fill jars and seal.

Mrs. John Blommers

Beet Pickles No. 2

1 tsp salt
1 c water
1 c light brown sugar
6 pepper balls
4 cloves
2 c vinegar

Use method of beet pickles No. 1.

Mrs. G. Van Vliet

Cauliflower Pickled

1 c water
1 c sugar
2 c vinegar
Mixed spices in a small cheese cloth bag

Put cauliflower in salt water over night, in the morning wash and cook in plain water until tender. Put in jars, boil ingredients. Pour over cauliflower and seal.

Mrs. H. L. Renaud

Cucumber Pickles (Small) No. 1

3 c vinegar
1½ c sugar
1 c water
Spices to taste

Put pickles in brine made from 1 gal. water and 1 c salt. Let stand over night. In the morning drain. Pour boiling water on pickles. Let stand until cold. Heat vinegar, sugar, water and spices to boiling. Put in pickles, let come to boiling point. Fill jars and seal.

Mrs. H. L. Renaud

Cucumber Pickles No. 2

1 gal. water
1 c salt
1 tsp pickling spice
3 c vinegar
1 1-3 c sugar
2 c water

Cover cleaned pickles with a brine made from 1 gal. of water and 1 c salt. Let stand 24 hours, drain, pour boiling water over pickles. Stir until hard, drain again. Put 3 pts. water and 1 pt. vinegar over fire. In another pan make a syrup of the sugar, water and vinegar and pickling spice. Have both of these hot. Drop pickles in first solution and then in the hot syrup. Pack in jars and seal.

Mrs. Nellie Klein

Cucumber Pickles Sweet

2 c vinegar
1 c sugar
1 c water
1 tbsp celery seed
1 tbsp mustard seed

Slice cucumbers the size of a quarter. Salt and cover with water. Let stand over night. In the morning drain. Boil all the ingredients together, add pickles and let come to a boil. Seal in jars.

Mrs. J. M. Van Vliet

Cucumber Pickles

12 cucumbers
6 large onions
3 red peppers
1 pt. vinegar
1½ c sugar
1 tsp celery seed
Cinnamon stick

Slice cucumbers (not too thin) and onions and peppers, put in a crock, add a handful of salt, soak for 2 hours. Boil vinegar and sugar and spices for 3 minutes. Put cucumbers, onions and peppers in jars, add hot syrup and seal.

Mrs. S. E. Ross

Spanish Dill Pickles

1 doz. pickles
1 pt. sugar
½ can pimentos
1 pt. vinegar

Pour above ingredients over 1 doz. dill pickles. Let stand 24 hours before serving.

Mrs. Jessie Klein

Dill Made Over

Wash dills. Put sack in jars. Fill one third full with vinegar. Add enough water to fill jars half full. Put water and vinegar into pan and add 2 c sugar, let cook. Pour over dills while hot 1 can pimentos in with dill pickles.

Marie Wechart

Ice Box Pickles

1 qt. vinegar
½ c water
¼ c salt
1½ c sugar

Soak large pickles in cold water for five hours (or put on ice over night). Cut lengthwise in five inch pieces. Pack very closely in quart jars, add three sticks of celery and three slices of onions. Drain all juice. Heat above ingredients, pour over pickles and seal.

Mrs. Art. Klein, Mrs. Ralph Grundman

Dill Pickles

4 qts. water
1 qt. vinegar
2 tbsp pepper
1 c salt

Arrange alternately pickles and dill in jars. Heat the above ingredients and pour over pickles and seal while hot.

Mrs. J. F.Dykstra

Dill Pickles

5 qts. water
1 qt. vinegar
1 lb. salt
2 tbsp pepper

Fill jars alternately with large pickles and then dill. Boil the above ingredients, pour over pickles while boiling hot. Place a horse radish leaf on top. Seal.

Mrs. H. W. Pietenpol

Sweet Pickles

10 lbs. pickles
5 lbs. brown sugar
2 pts. vinegar
1½ oz. whole allspice
1½ oz. cassia buds

Cut long thin pickles in halves lengthwise. Make brine strong enough to hold up an egg. Soak pickles in brine five days. Then freshen every day with clear water for five days. Then boil two hours in weak vinegar, half water and half vinegar with 2 oz. alum. (Drain) Cover pickles with syrup made from the above ingredients. In case there is not enough syrup to cover add vinegar. Can or put them in a crock. Very good.

Mrs. M. T. Klein

Spiced Peaches

1 pt. vinegar
3 lb. sugar
6 lbs. fruit
5 doz. cloves

Stick two cloves into each peach. Make syrup of vinegar and sugar. Add cloves in a cloth sack. Put peaches in the boiling syrup. Prick with silver fork.

Hattie Vander Meulen

Sliced Pickles

1 gal. pickles
1 qt. onions
1 can pimentos
1 tbsp celery seed
5 drops oil of cloves
1 qt. vinegar
½ c water
2 c sugar
1 tbsp mustard seed
5 drops oil of cinnamon

Soak sliced pickles in salt water 3 hours. Soak onions in salt water. Drain. Boil pickles in syrup. Mrs. Kitty Vander Waa, Orange City

Crabs Pickled No. 1

1 qt. vinegar
4 lbs. sugar
1 pt. water
9 lbs. fruit
A stick of cinnamon

Boil vinegar, water, sugar, (spices in bag) put in fruit and boil until tender. Pack in jars and seal. Mrs. G. Van Vliet

Crabs Pickled No. 2

1 c sugar
½ c vinegar
4 lbs. fruit
1 c water
Stick cinnamon
A few cloves

Make syrup of vinegar, sugar and water. Add fruit and cook until tender. Pack in jars and seal. Mrs. C. P. Dykstra

Cherry Olives No. 1

1 c water
1 tbsp salt
2 whole cloves
1 c vinegar
1½ c gran. sugar

Boil water, vinegar, sugar and salt thoroughly. Cool and strain. Pack cherries in jars. Pour mixture over cherries and seal.

Mrs. G. Van Vliet

Cherry Olives No. 2

1 c water
1 tbsp salt
1½ c brown sugar
1 c vinegar

Boil ingredients. Pack cherries in jars. Pour syrup over while hot and seal. Mrs. Chas. P. Dykstra

Sweet Pickles

10 lbs. pickles
5 lbs. brown sugar
2 pts. vinegar
1½ oz. cassia buds
1½ oz. whole allspice
1 oz alum

Cut long thin pickles in halves lengthwise. Make brine strong enough to hold up an egg, soak pickles in brine five days. Then freshen every day with clear water for five days. Boil two hours in weak vinegar, half water and half vinegar with ½ oz. alum (drain). Cover pickles with syrup made from above ingredients. In case there is not enough syrup to cover, add vinegar. Can or put them in a crock. Very good.

Mrs. M. T. Klein

Sweet Pickles

½ c sugar
1 tsp salt
1 qt. vinegar
Spices to taste

Pour boiling brine (1 c. salt to a gal. of water) on pickles 3 days in succession. Heat twice each time. Drain and heat salt, vinegar, sugar and spices. Fill jars and seal. Add a small piece of alum the size of a pea to each jar. When wanted to serve, add a cup of light brown sugar to a qt. of pickles. Let stand 24 hours. Mrs. J. Van Wyk.

Fresh Cucumber Pickles

1 gal. cucumbers
6 small onions
3 stalks celery
½ c salt
1 qt vinegar
3 tbsp flour
¾ tsp tumeric
1 tsp celery seed
1tsp mustard seed
2 c sugar

Slice cucumbers, cover with salt and let stand over night, and drain in morning. Boil sugar, flour, tumeric, vinegar, celery seed and mustard seed. Add cucumbers, onions, and a few sticks of celery to the dressing. Boil and seal. Mrs. C. P. Dykstra, Mrs. Wm. Bruinekool

Ripe Cucumber Pickles

9 ripe cucumbers
½ c salt
½ c vinegar
1 qt. vinegar
2½ c sugar
Stick of cinnamon and cloves to taste

Soak cucumbers in water to which ½ c of salt and ½ c vinegar has been added, over night. Drain. Bring to boiling point vinegar, sugar and spices, add cucumbers, boil until they become clear. Pack and seal.

Mrs. M. T. Klein

Cherries Sweet Pickled

Pit cherries, then put them in jars covered with pure cider vinegar for 24 hours, drain off the vinegar and add equal portions of sugar to cherries. Let it stand 3 days, stirring each day, in order to get the sugar thoroughly dissolved. Can in well sterilized jars and into each pint jar add ½ inch of stick cinnamon. Seal at once.

Mrs. M. J. Hoffman

Pickled Onions

2 c vinegar
2 c water
1 c sugar
3 tbsp mustard seed
3 tbsp bay leaves

Make brine from two cups salt, two quarts of water. Pour over the onions and let stand two days. Pour brine off. Put on same as before. Let stand two days more. Then wash onions thoroughly. Make syrup of above ingredients. Heat onions in mixture. Put in jars and seal.

Mrs. John Blommers

Haiden Salad

½ gal. cabbage
½ gal. green tomatoes
½ pt. green pepper
1 pt. cider vinegar
1 lb. brown sugar
½ tbsp turnip seed
½ tbsp celery seed
2 tbsp ground mustard
1 tbsp ginger
½ tbsp cloves
½ tbsp cinnamon
1 pt. onions

Mix the chopped vegetables. Add ½ c salt, put in flour sack. Drain 24 hours. Add the dressing made from vinegar, sugar and spices. Boil 20 minutes. Seal.

Mrs. Geo. Croll

Beet Relish

1 qt. cabbage
1 qt. beets
2 c sugar
1 c horse radish
1 tbsp salt
1 tsp pepper

Boil beets until well done, peel and chop beets and cabbage, grate horse radish, mix thoroughly with sugar, salt and pepper. Pack in jars, cover with cold vinegar. Seal.

Mrs. G. G. Vander Wilt

Corn Relish

1 cabbage
12 ears corn
4 red peppers
4 green peppers
1 large onion
1½ c sugar
6 c vinegar
2 tsp salt

Chop cabbage, corn peppers. and onions. Boil vinegar, sugar, then add corn, cabbage, peppers and onions. Boil ½ hour. Seal.

Mrs. C. P. Dykstra

Corn Salad

20 ears corn
1 cabbage
4 onions
1 bunch celery
4 sweet peppers
½ pt. water
2 c sugar
¼ c salt
¼ gal. vinegar

Make a dressing of 1 tsp. tumeric, 2 tbsp cornstarch, ¼ c vinegar and 1 tbsp mustard. Add to the above ingredients after chopping fine. Mix thoroughly and boil ½ hour. Mrs. H. L. Renaud

Cucumber Relish

12 large cucumbers
6 white onions
1 bunch celery
1 qt. vinegar
1 tsp celery seed
¼ c salt
3 c sugar

Peel cucumbers and onions and grind through meat chopper. Add salt and let set over night. Drain, then add chopped celery, vinegar, sugar and celery seed. Let come to a boil. Can and seal.

Hattie Harmsen

Chili Sauce

18 tomatoes
6 onions
3 green peppers
1 c sugar
2½ c vinegar
½ tsp cloves
1 tsp nutmeg
2 tsp salt
1 tsp cinnamon
1 tsp allspice

Boil together the tomatoes, chopped onions and pepper, until the tomatoes are done. Then add vinegar, sugar and spices, and boil three hours.

Mrs. G. Van Vliet

Green Tomato Pickle

1 gal. tomatoes
½ c salt
2 c sugar
2 c vinegar
½ tsp nutmeg
1 tsp cinnamon
½ tsp cloves

Pour over sliced tomatoes a brine made of the ½ c salt. Let stand over night. Then drain, bring to a boil the vinegar, sugar and spices, add tomatoes and boil until tender. Seal.

Mrs. C. P. Dykstra

Sweet Pickle Relish

1 qt. green tomatoes
1 qt. corn
1 qt. celery
1 qt. onions
1 qt. cabbage
1 qt. beans
6 sweet ground peppers
6 sweet red peppers
1 qt. vinegar
1 tbsp mustard
1 tbsp tumeric
½ c salt

Grind everything except the red peppers through the food chopper. Let stand over night. In the morning drain off liquid. Cook all together with vinegar, sugar and spices for 1 hour, stirring constantly to prevent burning.

Mrs. A. T. Van Der Beek

Olive Oil Pickles

1 gal. cucumbers
½ c sugar
½ c salt
1 c olive oil
1 qt. vinegar
2 tbsp celery seed
½ c white mustard seed
½ c black mustard seed

Slice cucumbers, mix vinegar, and spices, add cucumbers. Let stand 24 hours and seal.

Mrs. J. Blommers

Mustard Pickles

1 qt. chopped onions
1 qt. green beans
6 tbsp mustard
1 c syrup
½ c flour
1 tbsp tumeric
2 qts. ripe cucumbers
6 large green peppers

Cut beans and cook until done. Cut cucumbers and peppers in small pieces and put in brine over night, drain in morning. Mix mustard, tumeric, flour and syrup, add this to 2 qts. vinegar, boil until it thickens, then add all other ingredients, bring to boiling point and can.

Mrs. Chas. P. Dykstra

Mustard Pickles

1 qt. large cucumbers
1 qt. small pickles
1 qt. green tomatoes
1 qt. onions
1 cauliflower
2 qts vinegar
2 c sugar
1 tbsp tumeric
1 green pepper
1 c flour
3 tbsp mustard

Slice and peel large cucumbers, slice green tomatoes and green pepper. Put vegetables in brine over night. Drain in morning. Dressing. Mix flour, sugar, mustard and tumeric with a little vinegar, add 2 qts. of vinegar, scald until it thickens, add vegetables and cook well. Seal.

Mrs. H. L. Renaud

Mangoes Stuffed

1 doz. mangoes
1 bunch celery
3 onions
2 red peppers
3 c vinegar
1 c water
1½ c sugar
1 tsp salt
Spices to taste

Soak mangoes over night in a brine. In morning drain. Soak onions in weak brine over night. Chop cabbage, celery, onions and red peppers. Fill cases. Put in a crock and cover with syrup, made by boiling vinegar, water, sugar, salt and spices.

Mrs. J. Van Wyk

Sweet Pepper Canned

1 c sugar
1 c vinegar
Sweet peppers

Boil peppers until done. Skin. Make a syrup of sugar and vinegar. Pack peppers in jars, pour on syrup and steam 1 hour.

Mrs. Jno. Blommers

Sweet Pepper Hash

12 red peppers
12 green peppers
12 onions
1 bunch celery
3 c sugar
3 c vinegar
2 tbsp salt
2 tbsp celery seed

Chop peppers and onions. Cover with hot water for 5 minutes. Drain them and add celery, sugar, vinegar, salt and celery seed. Boil 5 minutes. Seal.

Mrs. Chas. P. Dykstra, Mrs. Geo. Sterrenburg

Piccalille

2 qts. cabbage
2 qts. green tomatoes
2 qts. pickles
1 qt. onions
2 red peppers
1 can kidney beans
5 green peppers
1 qt. carrots
1 qt. yellow beans
3 c sugar
3 c vinegar
½ c flour
2 tbsp prepared mustard

Put the sliced or chopped cabbage, tomatoes, pickles and onions in brine over night. Cook the carrots and beans. Drain. Make a dressing of the vinegar, sugar, flour and mustard. Add vegetables and bring to a boil. Let boil until it thickens. Seal in jars.

Mrs. Myrtle Bauman, Mrs. Walter Nollen

Tomato Catsup

1 pk. ripe tomatoes
4 large onions
¼ c salt
1 c sugar
½ tsp pepper
2 tsp cinnamon
½ tsp cloves
1 pt. vinegar

Cut tomatoes and onions. Sprinkle salt over them and stew together two hours. Strain through a sieve, put on to boil again, and add spices in a sack. Add the vinegar and sugar and boil ten minutes.

Mrs. J. V. Lankelma

Watermelon Pickle

8 lbs. water melon rind
1 lbs. sugar
1 pt. vinegar
Cloves and cinnamon to taste

Boil the rind in slightly salted water until tender. Drain. Then add them to the syrup made from sugar, vinegar and spices. Boil 15 minutes.

Mrs. J. P. Klein

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HEADQUARTERS

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SAUCES.

"High sauces and rich spices are fetched from Indies."
Sir S. Baker.

Apricot Sauce

¾ c apricot pulp
¾ c heavy cream
Sugar to taste

Drain canned apricots from syrup and rub through sieve. Beat cream until stiff add to apricot pulp and sweeten to taste. Serve with German toast. Mrs. F. F. Carpenter

Butterscotch Sauce

2 c brown sugar
1½ c cold water
1-3 c butter
1 tsp corn starch

Boil all together until it thickens. Mrs. Art Kaldenberg, Oskaloosa

Cheese Sauce

4 tbsp butter
5 tbsp flour
1 tsp salt
¼ tsp paprika
¼ tsp celery salt
2 c milk
½ c cream cheese (grated)
1 tbsp finely chopped green pepper
1 egg well beaten

Melt butter, add flour, salt, paprika and celery salt. Blend well add milk and cook until creamy. Add cheese and cook until cheese has melted. Add green pepper and egg. Serve over vegetables, (cauliflower, asparagus, etc.) Mrs. J. G. Klein

Currant Sauce

3 tbsp butter
1 onion
1 bay leaf
1 sprig celery
2 tbsp vinegar
½ c currant jelly
1 tbsp flour
1 pt. stock
Salt and pepper

Cook butter and onions until latter begins to color. Add flour and herbs, stir until brown. Add stock and simmer 20 minutes. Strain and skim off all the fat. Add jelly and stir over fire until melted. Serve with game. Mrs. Ethel G. Lankelma

Insure With Fred Lautenbauch. Phone Blue 228

Chocolate Sauce

1 c sugar
1 tbsp flour
2 tbsp cocoa
1 tsp butter
1 pinch salt
1 c boiling water

Mix dry ingredients, add water and cook until thick.

Mrs. G. H. Waechter

Chocolate Sauce

2 squares chocolate
1 c sugar
½ c boiling water
2 tbsp butter
⅛ tsp salt
1 tsp vanilla

Melt chocolate over pan of hot water. Add sugar, boiling water, butter and salt. Stir until well blended. Cook until smooth and glossy about 12 minutes. Remove from range, add vanilla.

Mrs. Halbert

Chocolate Sauce

2-3 c sugar
2 tbsp cocoa
1 c milk
2 tbsp flour
1 tsp butter
1 tsp vanilla
⅛ tsp salt

Mix flour, cocoa and sugar, add water and cook until thick, add the rest of the ingredients and serve warm or cold over cake.

Mrs. J. G. Klein

Fruit Sauce

1-3 c butter
1 c powdered sugar
1 egg white
1 c fresh strawberries or canned fruit drained from syrup

Cream butter, add sugar gradually. Add egg beaten stiff and beat well, add fruit which has been mashed. Beat until smooth and creamy.

Mrs. Dave Ver Dught

Hard Sauce

¾ c brown sugar
1-3 c butter
2 tbsp cream
1 tsp lemon juice
½ tsp vanilla

Cream butter, add sugar gradually and mix thoroughly. Add cream gradually. Add lemon and vanilla. Chill.

Evangeline Simpson

Ye Foto Shoppe—Phone 239

Hollandaise Sauce

½ c butter
2 egg yolks
¼ tsp salt
Few grains cayenne
½ c boiling water
½ lemon (juice)

Cream butter, add egg yolks one at a time, beat thoroughly, add salt, pepper and water slowly, cook in double boiler at a low temperature stirring constantly, add lemon juice and remove from fire.

Mrs. H. W. Pietenpol

Horseradish Sauce

½ c boiled salad dressing
2 tbsp grated horseradish
1 tbsp oil
2 tbsp whipped cream

Mix all ingredients. Serve at once on ham. Mrs .Will Ver Ploeg

Lemon Sauce

2 c hot water
1 c sugar
2 tbsp corn starch
2 tbsp butter
1 lemon rind and juice

Mix sugar and cornstarch, add boiling water gradually, stirring all the time. Cook 8 or 10 minutes. Add lemon juice and butter. Serve hot. Mrs. G. Lankelma, Ellen E. Stanley, Ottumwa

Lemon Sauce

2 c sugar
2 eggs
1 tbsp corn starch
½ c water
Lump butter
Rind and juice of 1 lemon

Mix all together then add 1 c boiling water. Cook until it thickens. Delicious on bread and butter. Mrs. A. Van Drimmelen

Marshmallow Hot Sauce

1 c sugar
½ lb. marshmallows
½ c water

Boil sugar and water 5 minutes from time it begins to boil without stirring. Remove from range, add marshmallows previously softened in slow oven, first brushing off sugar, beat until marshmallows are melted. Keep sauce hot over hot water, adding a few drops of syrup or water, if sauce seems too thick. Put spoonful of sauce on each portion of cake.

Mrs. Halbert

Cook & Son, All Lines of Insurance & Farm Loans, Phone 75

Marshmallow Hot Chocolate Sauce

1 square chocolate
½ c sugar
½ c corn syrup
¼ tsp salt
½ c boiling water
1 tbsp butter
24 marshmallows
1 tsp vanilla

Melt chocolate, add sugar, syrup, salt and boiling water slowly. Stir until sugar is dissolved and boil for 5 minutes. Add butter, vanilla and marshmallows and fold gently together. Serve on ice cream, boiled rice or plain puddings. Mrs. Dave Ver Dught

Orange Sauce (Ten Servings)

1½ c sugar
3 tbsp flour
¼ tsp salt
1 c orange juice
¼ c lemon juice
1 c water
2 tbsp butter

Mix sugar, flour and salt, when well blended, add rest of ingredients. Cook until sauce thickens. Serve hot or cold with puddings. Mrs. J. G. Klein

Sauce for Snow Pudding

3 egg yolks
1 c milk
½ c sugar
Flavoring

Shredded pineapple or lemon rind may be added to snow pudding if desired. Mrs. G. H. Waechter.

Tomato Sauce

2 tbsp butter
2 tbsp flour
½ tsp salt
⅛ tsp pepper
2 sliced onions
1 can strained tomatoes

Serve on meat loaf. Mrs. Kitty Van Der Waa, Orange City

Tartar Sauce

½ c mayonnaise
1 tbsp chopped pickle
1 tsp chopped celery
1 tbsp chopped pimento
1 tbsp chopped olives

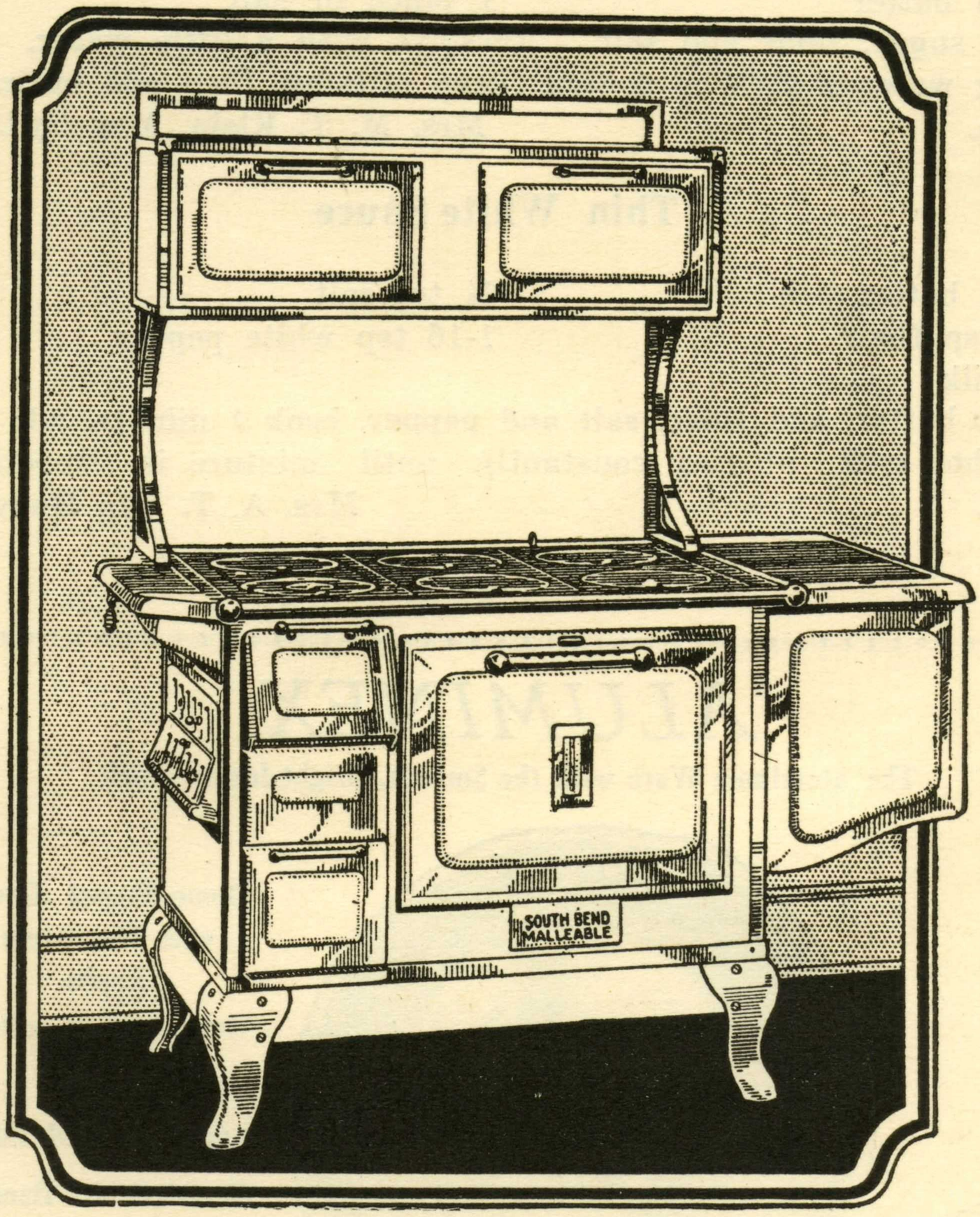
Excellent sauce for fish and to serve with fried oysters.
Mrs. H. P. Van Der Meulen

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SOUTH BEND, INDIANA.

Vanilla Sauce

½ c sugar
1 tbsp flour
1 tbsp butter
1 c boiling water
1 tsp vanilla
1 pinch of salt

Mix sugar, flour and salt. Dissolve with a little water. Add boiling water a little at a time, keep stirring, then add butter and vanilla.

Mrs. M. T. Klein, Mrs. Syd. Ross

Thin White Sauce

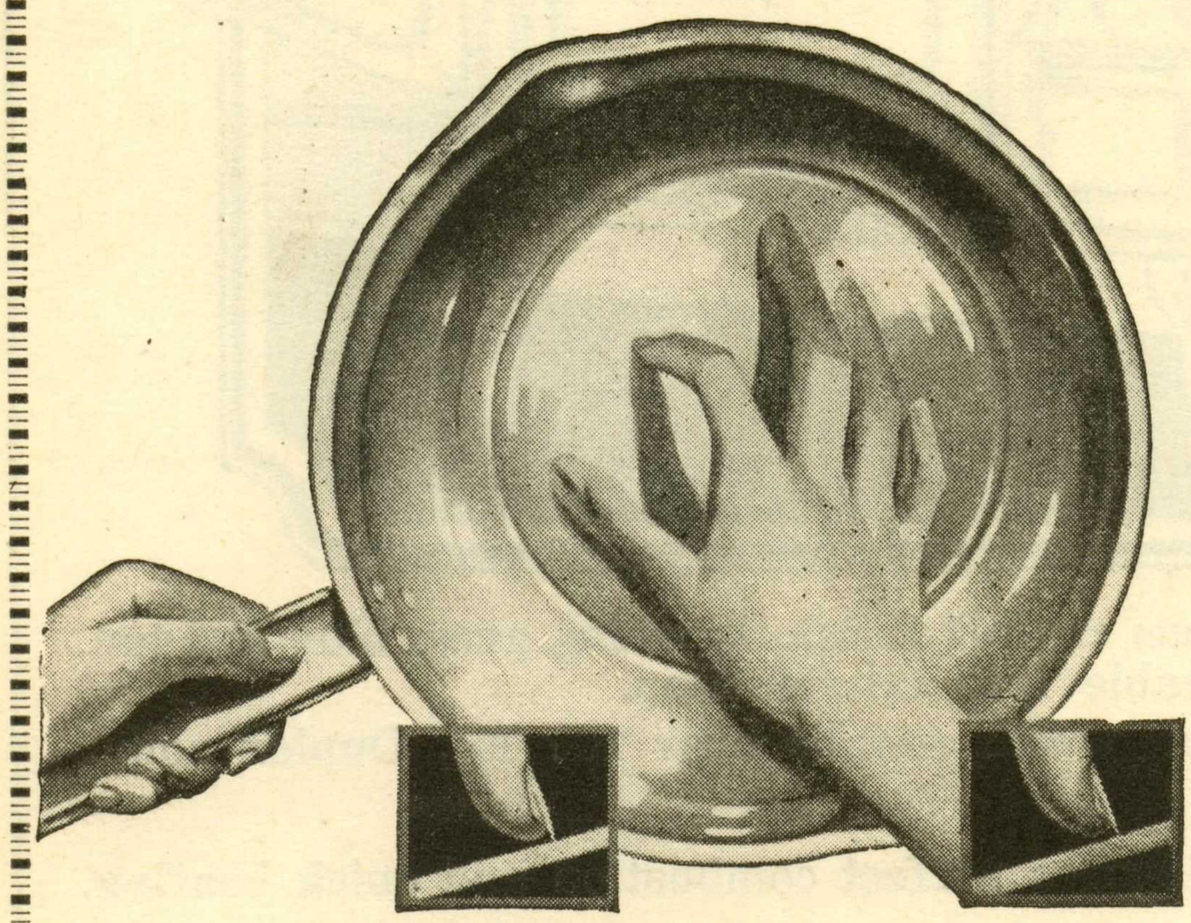
2 tbsp butter
1½ tbsp flour
1 c milk
¼ tsp salt
1-16 tsp white pepper

Melt butter, add flour, salt and pepper, cook 1 minute, add gradually hot milk stirring constantly until mixture is smooth and glossy.

Mrs. A. T. Van Houweling

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BREAD

The old saying "Bread is the staff of Life," has sound reason in it, for there is not one thing on which the health and comfort of a family depends so much on as the quailty of its home made bread.

White Bread

½ yeast cake
1 c luke warm water
1 c flour

Start this at supper time. Soak yeast in luke warm water for 10 minutes, then add flour and keep in a warm place.

1 pt. potato water
1 good sized potato
2 c flour

Three hours later add the first mixture to the pt. of luke warm potato water and the two c flour. Beat well with egg beater and set in warm place until morning.

3 c milk scalded
½ c sugar
1½ tbsp salt
4 tbsp lard

Pour scalded milk over other ingredients, when luke warm add yeast and knead in as much flour as dough will hold. Put away in warm place until very light, then knead down. Then let double in size, and make up into 5 loaves. After placing in tins let it double in size again and then bake for 1 hour.

Mrs. J. W. Wesselink

"Milk Maid" Bread

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PHONE 29

Ask your Grocer for **"MILK MAID" Bread**

Cook & Son, All Lines of Insurance & Farm Loans, Phone 75

Boston Brown Bread No. 1

1-3 c molasses
1-3 c sugar
1 1-3 c butter milk
1 tsp salt
1½ c graham flour
1 tsp soda heaping
¾ c white flour

Stir well together and add ½ c of raisins and a few English walnuts. Turn quickly into bake tin and let stand one half hour before baking. Bake in moderate oven 35 minutes.

Mrs. Frank A. Miller, Traverse City, Mich.

Boston Brown Bread No. 2

Mix together a cup each of graham flour, corn meal and white flour, to which a teaspoonful of salt has been added. Dissolve a teaspoonful of baking soda in cup of warm milk and add a small cup of molasses. Into flour and meal mixture pour cup of boiling water, then the milk and molasses. Beat hard and turn into greased mold with a tightly fitting top. Steam 3 hours. Remove the bread from the mold and set in the oven to dry 5 minutes before serving.

Mrs. Jacob Heemstra

Brown Bread

1½ c graham flour
1-3 c molasses
1-3 c sugar
¾ c white flour
1 tsp salt
1 heaping tsp soda dissolved in a little hot water
1 c butter milk or sour milk
½ c nuts
½ c raisins

Mix all ingredients and bake from 35 to 45 minutes.

Mrs. J. P. Klein

Walnut Brown Bread

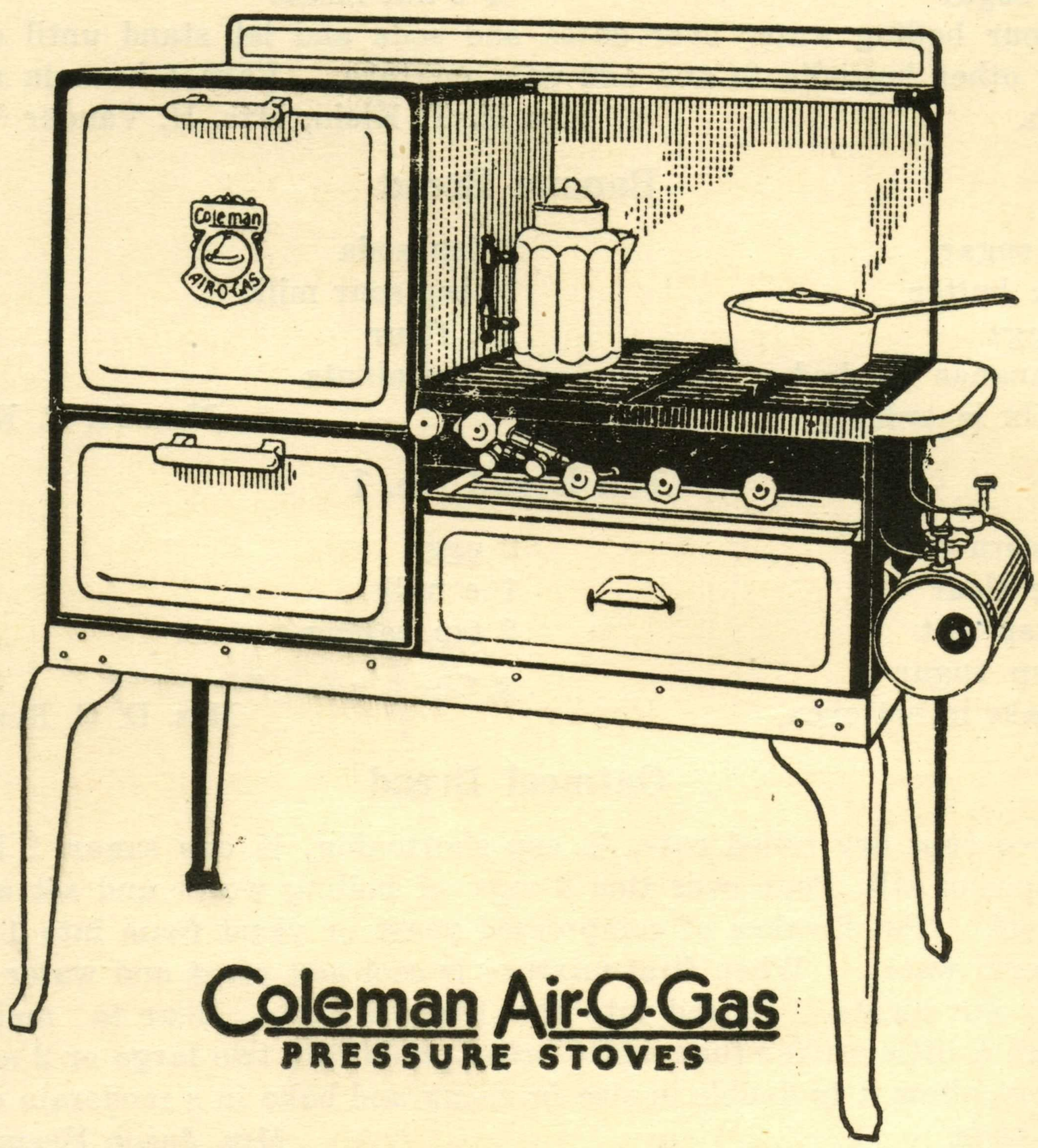
2 c graham flour
1½ c white flour
2 c sweet milk
1 tsp salt
½ c brown sugar
¾ c molasses
1 c English walnuts chopped
1 rounding tsp soda

Beat light and bake in a moderate oven.

Mrs. Mitten

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Date Bread

1 c boiling water
1 c chopped dates
1 tsp soda
1 c sugar
2 eggs
3 tbsp melted butter
1½ c flour
½ c nut meats

Pour boiling water over dates and soda and let stand until cool. Mix other ingredients and add date mixture. Bake 1 hour in slow oven.

Mrs M. T. Klein, Mrs. H. Vander Waa

Banana Bread

1 c sugar
½ c butter
2 eggs
3 bananas mashed
1 tsp soda
1 tbsp sour milk
2 c flour
½ c walnuts

Mix in order given.

Mrs. M. T. Klein

Corn Bread No. 1

1 c corn meal
½ c flour
½ tsp salt
2 tsp sugar
2 eggs
1 c milk
2 tsp baking powder
2 tbsp shortening

Bake in hot oven.

Mrs. D. C. Renaud

Oatmeal Bread

Two cups dry rolled oats, ½ cup shortening, ½ cup sugar, 2 level teaspoons salt. Pour over this 3 cups of boiling water and set aside to cool. Put 2 cakes of compressed yeast or yeast foam into 1 cup of tepid water. When first mixture is cool add yeast and water and 2-3 c nut meats. Knead into this enough white flour to make a dough a little stiffer than white bread, mold into two large or 2 small loaves, allow it to double in size in rising and bake in a moderate oven one hour.

Mrs. Jacob Heemstra

Baking Powder Bread

4 c flour
1 tsp salt
½ c mashed potatoes
1 tbsp sugar
7 tsp baking powder
Milk

Sift together flour, salt, sugar, baking powder, add potatoes and sufficient milk to mix smoothly into stiff batter. Turn at once into greased pan, smooth top with knife dipped in melted butter and allow to stand in warm place 30 minutes. Bake in moderate oven about one hour. Moisten top with a few drops of cold water and allow to cool before putting away in bread box. Mrs. Geo. Hankamp

Coffee Bread

3 tbsp butter
1 tbsp sugar
1 tsp salt
1 pt. milk

Scald the milk and add the other ingredients, stirring until dissolved. Soak 3 cents worth of compressed yeast in ½ c of luke warm water until the other mixture is cool. Add to mixture also 3 c of flour. Let it rise until light. Then add one egg, scant half c of sugar, one heaping tbsp of lard and some raisins. Add 3½ c of flour, mix well and let rise again. Put in pans, cover with melted butter, cinnamon and sugar. Let rise. Bake 25 minutes in a moderate oven. This makes 3 round loaves. Mrs. G. H. Waechter

Coffee Bread

1 c milk
¼ tsp salt
4 to 6 tbsp sugar
4 tbsp butter
1 compressed yeast cake
3 c flour
1 egg
½ c raisins
A few nut meats

A little grated orange or lemon rind may be added. Make a sponge of the yeast, milk and ½ the flour. When light add sugar, creamed with butter. Then add the rest. Knead 3 to 5 minutes. Let rise until double in bulk. Roll 1 inch thick. Fit into pans, when light brush with egg, cinnamon and sugar. Bake 20 minutes in hot oven.
Mrs. D. C. Renaud

Currant Bread

Sponge
1 yeast cake
2 c potato water
1 c luke warm water
1 tsp sugar
2¼ c flour
3 c currants
1 c sugar
3 eggs
¾ c sweet milk
4 tbsp lard
3 c flour
1 tsp cinnamon

SPONGE—Soak yeast cake in luke warm water, with tsp of sugar for four hours. Add potato water and flour. More flour may be added if needed to make right consistency. If potato water is not salted add 1 tsp salt. Let rise over night. In morning sift flour with cinnamon and sugar. Add lard and currants, mix. Then add yeast, well beaten eggs, and milk. Let rise until once again the size, knead down and let rise again as before. Shape into loaves, let stand until light. Bake 1 hour.
Mrs. G. Van Vliet

Corn Bread No 2

1 c corn meal
½ c white flour
3 tbsp sugar
2 tbsp butter
1 egg
⅛ tsp salt
1 c sour milk
1 tsp soda dissolved in sour milk

Mix well and bake in well greased pan in moderate oven.

Mrs. Arthur Klein

Nut Bread

2 c graham flour
1 c white flour
1 pt. sour or butter milk
1 tsp soda
1 tsp salt
½ c sugar
½ c chopped nuts

This makes one loaf.

Marie Greiner

Orange Nut Bread

3 c flour
1 c sugar
4 tsp baking powder
½ c nut meats
2 tbsp butter
1 tsp salt
2 beaten eggs
¾ c milk
½ c fresh orange peels chopped

Mix all dry ingredients, add wet ingredients, put in greased loaf pan, let stand 15 minutes, bake in a moderate oven for 45 minutes. Better baked the day before using.

Mrs. H. Paul Scholte

Nut Bread

4 c flour
1 tsp salt
2 c milk
1 egg
4 tbsp baking powder
1 c chopped nut meats
½ c sugar

Sift dry ingredients, add nuts, beaten egg and milk, stir wet mixture into dry, put into well greased pan, let stand 20 minutes, bake ½ hour in moderate oven. This makes 2 loaves.

Mrs. J. V. Lankelma

Nut Loaf

4 c flour
2 c sugar
4 tsp baking powder
1 tsp salt
2 eggs
2 c sweet milk
1 c nut meats

Sift dry ingredients once, add milk and eggs, beaten well, put in buttered pan, and bake one hour.

Mrs. G. G. Klein

Graham Bread

1 egg
½ c sugar
1 tsp soda
1½ c graham flour
½ tsp salt
1 1-3 c butter milk
1 tsp (heaping) baking powder
1 c white flour

Dissolve the soda in buttermilk, mix the ingredients into a stiff dough and bake.

Mrs. J. Wesselink

Bran Biscuits

2 c sifted bran
1 c flour
1 tsp baking soda
Salt to flavor
½ c molasses
1 c sweet milk
1 tbsp shortening
1 c seeded raisins

Mix together first four ingredients and add the remaining.

Miss Mary Kuyper

Bran and Graham Gems

2 c sour milk
½ tsp salt
1 tbsp shortening (large)
2 c bran
2 tsp soda (heaping)
3 tbsp sugar
2 c white flour
1 c graham flour

Combine ingredients as usual and bake in slow oven. This makes 12 large gems.

Mrs. J. Wesselink

Graham Gems

1 c graham flour
1 c white flour
1 tsp salt
4 tsp baking powder
1 c milk
1 egg
2 tbsp sugar or molasses
3 tbsp shortening

Mix in usual way.

Mrs. Harry Renaud

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Entire Wheat Muffins

1 c entire wheat flour
1 c flour
1 egg
1 tbsp melted butter
4 tbsp sugar
1 tsp salt
4 tsp baking powder
1 c milk

Mix dry ingredients, add wet and mix well. Bake.

Mrs. G. Waechter

Cheese Biscuits

3 c flour
1¼ tsp salt
1 tsp paprika
6 tsp baking powder
1 c grated cheese
½ c fat
1 to 1¼ c milk

Mix same as baking powder biscuits. Stir grated cheese into dry ingredients. Bake 15 minutes in hot oven.

Mrs. Carrie Halbert

Egg Tea Biscuits

2½ c flour
4½ tsp baking powder
1 tsp salt
3½ tbsp lard
1 egg
1 c sweet milk

Sift together first three ingredients and then cut lard into them with spatula, add egg well beaten, and milk, combine all stirring briskly. Pat on board, cut, put in pan. Let rise 15 minutes, bake in hot oven.

Mrs. Carl Aschenbrenner

Angel Food Baking Powder Biscuits

1 qt. flour
1 tsp salt
½ c scant lard
2 heaping tsp cream of tartar
1 heaping tsp soda

Sweet milk to make a soft dough. Drop by spoonfuls on inverted pan and bake in hot oven about 10 minutes.

Mrs. J. F. Dykstra.

Baking Powder Biscuits

2 c flour
1 tsp salt
4 tsp baking powder
2 tsp lard
¾ c milk

Sift and mix dry ingredients. Add lard, mix well and add milk. Roll out. Makes excellent short cake if made richer.

Mrs. G. H. Waechter.

Sally Lunn

2 c flour
3 tsp baking powder
1 tsp salt
1 tbsp sugar
¾ c milk
2 eggs
2 tbsp shortening

Mix dry ingredients, add milk, well beaten eggs and melted shortening, mix well. Bake in shallow pan or muffin tins in a moderate oven 25 minutes.

Mrs. J. Heemstra

Pop Overs

Put gem pans in oven to get very hot. Beat 3 eggs add to them 2 cups milk and ½ tsp salt. Pour this on 2 c flour stirring all the while. Grease pans and fill them half full. Bake in very hot oven 25 minutes.

Mrs. Geo. Hankamp

Muffins

1-3 c butter
1-3 c sugar
1 egg
¾ c milk
2 c flour
4 tsp baking powder
½ tsp salt

Mix in order given. Bake in hot oven.

Mrs. Geo. Van Vark

Pineapple Gems

2 c sour milk
2 level tsp soda
1 tsp salt
1-3 c sugar
3 c flour sifted with 3 tsp baking powder
2 eggs
1 c crushed pineapple

Bake in hot, greased gem pans in hot oven for 15 minutes. If gem pans are hot when batter is put in, the gems will not stick to the pans.

Mrs. A. T. Van Der Beek

Buns

Soak yeast cake. Take two cups of luke warm water, beat in enough flour to make a smooth batter. Set over night to rise. In the morning add a scant cup of sugar, one cup of shortening, one cup luke warm water, one teaspoon salt. Stir this well into the yeast, add flour and mix almost as stiff as bread. Let stand in a cool place until after supper. Mold out flattened biscuits about 2 inches apart, and let rise until morning. Then they are light as a feather, and will bake in 15 minutes. This amount makes 3 dozen buns. In case you do not want them all at once, knead down some of the dough and set in a cool place for the next day.

Mrs. Will Bensink

Butter Horn

1 cake of yeast
1 tbsp warm water
1 tbsp sugar

Stir until dissolved. Add one c luke warm water, scant ½ c shortening, 3 well beaten eggs, scant half c of sugar, one tsp salt, 4 c flour or enough to make a stiff dough. Let this set over night, in the morning place on the board, knead very little. Cut in half, roll one fourth inch thick to a round. Cut like pie into 16 wedge shaped pieces. Butter the top and roll each piece from the thick end. Let rise 2½ hours. Bake 20 minutes in a moderate oven.

Mrs. H. O. Wormhoudt

Ham Sandwich Roll

Two cups of flour, 4 tbsp shortening, 2 tsp baking powder, 1 tsp salt, ¾ c milk, 1½ c ground ham, little tomato catsup. Measure and sift twice flour, baking powder and salt, cut in shortening, add milk, and when blended roll out in a rectangular shape, one fourth inch thick. Mix the ham with enough catsup to hold together. Then spread on the dough, roll up like jelly roll, wetting the further edge. Cut off in slices 1½ inch thick. Lay flat side down on greased baking pan. Put a little shortening on top of each and bake at 350 F for 15 to 20 minutes. Serve with cream peas.

Mrs. H. O.Wormhoudt

Kolches

1 c milk
¼ c tepid water
½ yeast cake
1 c flour
1 egg, well beaten
1 tsp salt
1-3 c sugar
1 c of chopped cooked prunes
2 tbsp butter
1 tsp cinnamon
1-3 c sugar
3 c flour to knead

Make a sponge of milk, water, yeast, and one c flour. When light add the first one third c of sugar, salt, butter, egg and enough flour to knead. Let rise until double in bulk. Stir down. Roll out without further kneading and shape into biscuits. Lay on well greased baking sheets, let rise until light, press down the center of each and put in a tsp of the prunes mixed with the remaining sugar and cinnamon. Bake in a moderate oven. This makes 3 dozen moderate cakes.

Mrs. J. Wesselink

Cinnamon Rolls

Take a lump of raised dough the size of a loaf, roll thin, spread with melted butter, brown sugar and cinnamon, roll as for jelly cake. Cut in slices one inch thick and place in pans. Let rise until light. Bake for 15 to 20 minutes.

Pecan Rolls

Make same as cinnamon rolls. Then mix one c light brown sugar, 2 tbsp butter and a little water. Put 1 tsp of mixture in well greased gem pans and 5 halves of pecans. Much care must be taken in baking.

Mrs. J. Wesselink

Parker House Rolls

3 c scalded milk
4 tbsp butter
3 tbsp sugar
1 tsp salt
8 c flour sifted
1 cake compressed yeast
or ½ cake yeast foam dissolved in ¼ c warm water

Pour the scalded milk over first four ingredients. When luke warm beat in 4 c of flour. Mix well and add yeast. Cover closely and let rise in a warm place, when light add the rest of the flour, cover, let rise until light, roll out in ½ in. thickness, shape with a biscuit cutter, brush each shape with melted butter, crease through the center, fold over and press the edges together. Place in a buttered pan 1 inch apart, and let rise until very light, then bake in a brisk oven 20 minutes.

Mrs. Carrie Halbert

Ice Box Rolls No. 1

¾ c sugar
2 tbsp shortening
2 well beaten eggs
1 tsp salt
2 c boiling water
Fleischman yeast size of walnut

Pour boiling water over sugar, salt and shortening. Let cool until luke warm. Add yeast dissolved in tablespoon of water, and eggs, well beaten. Add flour until dough is proper consistency. Let rise over night and mold down in the morning. Shape into biscuits. Let rise until light and bake. This dough will keep for a few days in a cool place.

The above recipe may be used for Parkerhouse and Shamrock rolls also. Make Shamrock rolls size of walnut, grease well, let rise (3 in a gem pan) and bake.

Hattie Harmsen

H. L. SHERMAN,

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Ice Box Rolls No. 2

Put 1 cake yeast in 1 c luke warm water and let soak. Put in crock ¾ c sugar, 1 tbsp salt, 3 tbsp lard, 1 tbsp butter. Pour over this 2 cups boiling water. When mixture is cool, add yeast and 2 well beaten eggs. Stir in 10 or 12 cups of flour as needed. Let rise in warm place until light. (Poke the dough down once in a while). Then cover with loose cloth and put in ice box over night or until ready to use. Make out in rolls in a clover shape by placing in gem pan three small biscuits. (May be made in any other shape or in a loaf). Let rise about 4 hours or until light. Then bake. Can be started at night or in the morning.

Mrs. Art Kaldenberg, Mrs. J. P. Klein

Zwiebach

Set sponge as for bread only using milk, which has been scalded and cooled, instead of water. In the morning add four well beaten eggs, 2 cups of sugar and 1 tsp salt. Mix in enough flour so as not to make it quite as dry as bread. Set away and let it rise, then knead it, let it rise once more. Then form into loaves and put into pans. Let rise until double in bulk. Put pans in hot stove, put coal on fire and bake about an hour. Set loaves aside for a day or two, then slice and toast in a very slow oven. While toasting have slices in pan.

Mrs. H. W. Pietenpol

Waffles

Two eggs well beaten, pinch of salt, one and a half tbsp sugar, one tbsp melted butter, 2 c flour, 2 c sour milk, 1 tsp soda, ½ tsp baking powder.

Mrs. H. P. Van der Meulen

GEO. HEEREN,

Phone 210 Black

Cabinet Work Glass

Waffles

One c milk, 2 eggs, pinch salt, ¼ c melted butter, 2 tsp baking powder, 1½ c flour. Beat flour and milk, add butter, add well beaten egg yolks, then beat again, add baking powder, and salt. Then beat very hard a few minutes. Fold in well beaten whites of egg lightly, have iron very hot. Bake and serve at once.

Mrs. H. P. Van der Meulen

French Toast

Two eggs well beaten, one pt. of milk. Dip bread in mixture. Fry nicely brown in butter.

Pan Cakes

Pour boiling water over two Holland biscuits. Add 2 eggs, ¾ c sour milk, 1 tsp soda, pinch of salt, ½ c flour.

Mrs. H. J. Van den Berg

Corn Meal Pan Cakes

2 c sour milk, 1 tsp baking soda, and a tsp sugar, 1 tsp salt, 2 c flour, 1 egg. Beat well and bake on hot griddle.

Mrs E. J. Faassen

Plain Pan Cakes

Two c cornmeal, 1 c flour, 1 tsp salt, 3 tsp baking powder, 1 tbsp sugar, 1 egg, 2 c sweet milk, 1 tbsp melted butter. Mix well and bake on a hot griddle.

Mrs. Harry Renaud

Johnny Cake

1¼ c flour
½ c sugar
3 eggs
1-3 c butter
1 c sour milk
2 c corn meal
1 tsp salt
1 tsp (heaping) soda

Mix well and bake in a moderate oven.

Mrs. J. Heemstra

Tea Muffins

1 tbsp sugar
1 tbsp melted butter
1 egg
¾ c milk
1¾ c flour
2 tsp baking powder
Pinch salt

Beat egg until light, add sugar, butter. Beat, add rest, put in muffin pans.

Ine Renaud

Lower the Cost of Dressing Well by Paying Cash at Wormhoudt & Kempkes. "Clothiers."

Sandwiches

"It's just two slices of bread and a filling.
To make them you must have a spark of genius."

Asparagus Sandwiches

Cut fresh bread in thin slices, trim crust off, spread with cooked oil dressing. Put 3 asparagus tips together on the bread, roll and hold in place with toothpicks. Mrs. Jno. Blommers

Cheese Club Fingers

12 slices buttered bread
6 slices cheese
6 slices bacon
2 tomatoes
French dressing
Mayonnaise

Lay thinly sliced cheese on half the slices of buttered bread, cover with tomatoes and spread with dressing. Over this place diced, fried bacon. Cover with remaining slices of bread then toast slowly, turn when one side of sandwich is browned. Toasting must be slow so as to give time for cheese to thoroughly melt and heat. Cut into finger strips and serve hot. Mrs. Meyer Langerak

Rolled Sandwiches with Meat

2 c cooked beef
2 c cooked pork
3 small sweet pickles
1 c celery
1 green pepper
2 c salad dressing

Put ingredients through food chopper and mix with salad dressing. Spread between buttered slices of bread, and roll it. Tie rolls until ready to use. Mrs. D. C. Renaud, Mrs. C. F. Dykstra

Chocolate Sandwiches

2 squares bitter chocolate
3 tbsp hot water
1 tsp vanilla
1 c chopped nuts
1 tbsp butter
Powdered sugar

Melt chocolate in hot water, add butter, vanilla, nuts and thicken with powdered sugar. Spread between slices of buttered bread.
Mrs. A. T. Van Houweling

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Bologna Filling

Cut bologna through food chopper and add a few sweet pickles and enough mayonnaise to make consistency easy to spread.

Mrs. Newton Boggs

Date Sandwiches

1 c chopped dates
½ c nut meats
1 lemon
Mayonnaise

To chopped dates add juice of lemon. Moisten nut meats with mayonnaise and mix ingredients. Best on buttered graham bread.

Mrs. G. Paardekooper

Deviled Ham Sandwiches

1 c cold boiled ham
¼ tsp mustard
2 eggs
3 tsp melted butter
1 tsp lemon juice

Cut ham through food chopper, rub egg yolks smooth with butter, mix with ham and lemon juice and season with salt and pepper. Spread on thin slices of bread.

Mrs. J. G. Klein

Double Decker

Buttered toast cover with fresh sliced tomatoes, cover with toast. On two pieces place fried bacon strips and cover with 3rd piece of toast.

Mrs. D. Van Gorp

Egg Sandwiches

3 hard boiled chopped eggs
¼ tsp salt
16 lettuce leaves
3 tbsp chopped pimento olives
3 tbsp salad dressing

Cut thin slices of day old bread and spread one slice with butter and the other with filling with a lettuce leaf between them. Prepare 1 hour before serving and cover with damp cloth. Mrs. Ross Schakel

Egg Sandwiches

Chop hard boiled eggs very fine, season with salt and pepper. Add equal amounts of chopped pickles, moisten with a good cream or mayonnaise dressing. Spread between thin slices of buttered bread.

Mrs. Gradus De Kock

Ham Sandwiches

¾ lb. boiled ham
3 eggs
½ c pickles
Mayonnaise

Put ham through food chopper add finely cut eggs and pickles with mayonnaise dressing. Chopped nuts can be substituted for pickles.

Mrs. W. Bruinekool

Hot Cheese Sandwiches

4 slices bread
1 green pepper
1 c grated cheese
1 pt. milk
2 eggs
Pinch salt

Place bread in baking dish, sprinkle with cheese and diced pepper. Beat eggs and milk and pour over bread. Bake until custard is firm.

Mrs. G. Waechter

Hot Meat Sandwiches

Place a slice of reheated or freshly roasted meat on a slice of crisp toast and pour over it a little gravy or white sauce. Lay another slice of toast upon it and pour on more gravy. White sauce is used for chicken and other white meats.

Mrs. Dan Meulpolder

Hot Sandwiches

Place frying pan on stove with a generous amount of butter, when butter is hot drop in eggs and raw chopped onions and scramble together with fork. Season with salt and pepper. Place at once between double slices of bread and butter and eat while hot. An egg and a small onion are required for each large double slice of bread. Very good with a cup of coffee.

Mrs. H. L. Sherman

Hot Toast Sandwiches

Butter toast generously and add jelly. On this place next piece of toast spread with ground peanuts mixed with mayonnaise. Add third piece of buttered toast.

Mrs. J. A. Kuyper

Filling

6 green peppers or pimentos
3 hard boiled eggs
1 c fried bacon
1 c nut meats
Mayonnaise

Put boiled eggs, bacon and peppers through food chopper. Add chopped nut meats and mayonnaise.

Mrs. Arthur Klein

Mock Chicken Sandwiches

Cook equal portions of pork and beef until tender. Put through food chopper. After which put remaining liquid with meat, season well. For a large sandwich plan one cents worth of meat.

Mrs. H. Veenstra

Nut Sandwiches

Thin slices of whole wheat bread buttered. The filling should be made of chopped, roasted and salted peanuts, mixed with sufficient mayonnaise to spread easily.

Mrs. H. H. Sadler

Olive and Pickle Sandwiches

Chop the contents of one bottle stuffed green olives and several sweet pickles. Mix together with mayonnaise and spread between slices of buttered white bread.

Mrs. L. A. Kuyper

Peacock Inn Sandwiches

1 can pimentos
¼ lb. fried beef
2 hard boiled eggs
1-6 lb. yelow cheese
¼ lb. peanuts

Cut in food chopper and mix with salad dressing.

Mrs. Roy Van der Linden

Shamrock Sandwiches

1 green pepper
1 peeled cucumber
Lettuce hearts

Chop very fine together pepper, cucumber and lettuce hearts. Mix with mayonnaise and spread between slices of white bread. Cut with a shamrock cutter.

Mrs. J. Hacke

Shrimp Sandwiches

4 hard boiled eggs
Mayonnaise
1 can shrimp
½ c sweet pickles

Flake shrimp and add eggs, pickles and mayonnaise.

Betty Bruinekool

Shrimp Wiggle

8 slices bacon
2 tbsp flour
2 c canned shrimp meat
1 tsp pepper
1 c milk
4 c canned tomatoes

Dice and fry bacon until brown. Add shrimp and tomatoes and cook for a few minutes. Blend together milk, flour and seasonings. Stir into the hot mixture and cook until slightly thickened, stirring constantly. This may be served on hot buttered toast or in patty shells.

Mrs. T. Kempkes

Sardine Sandwiches

Remove skin and bones from sardines. Mash to a paste. Add to an equal quantity of yolks of hard boiled eggs rubbed thru a sieve. Season with salt, cayenne and a few drops of lemon juice, moisten with olive oil or melted butter. Spread mixture between thin slices of buttered bread.

Mrs. B. F. Van Der Linden

Rolled Sandwiches

Slice fresh bread very thin, butter, and spread peanut butter thinned with soft butter and finely ground pickles. Roll and tie with ribbon. Any soft filling could be used. Mrs. E. H. Van Der Linden

Saurkraut Dutch Lunch Sandwich

Cut very thin slices of onions and put them in ice water for an hour to draw out the extreme strength. Drain, dry and dip in French dressing, then lay on buttered circles of rye or brown bread, covering each with a thin layer of raw sauerkraut. Dust lightly with paprika.

Ladies World

Three Decker Sandwich

Graham bread
White bread

Spread pimento cheese creamed on white buttered bread. Ground peanuts mixed with mayonnaise on second slice of bread (graham) which place on first. Place third slice, buttered white bread, on second and cut like layer cake.

Mrs. Fred Van Rheenen

Tuna Fish Sandwiches

Small can Tuna fish
½ c sweet pickles
2 eggs
1-3 c nut meats
Mayonnaise

Flake Tuna fish, add chopped hard boiled eggs, nut meats, sweet pickles and mayonnaise.

Mrs. A. W. Van Diest

Tomato and Olive Rarebit

2 tbsp butter
2 tbsp flour
1 c thin cream
¾ c tomato juice
⅛ tsp soda
2 eggs
2 c cheese (chopped)
½ c stuffed olives
1-3 tsp salt
⅛ tsp powdered mustard
Few grains pepper

Melt butter, add flour slowly, add cream, heat to boiling point, stirring constantly, add tomato juice and soda mixed, cook a few minutes, add cheese, eggs slightly beaten, olives and seasoning. Cook slowly until cheese has melted. Serve at once on toast.

Mrs. J. Hesselink

Saint Patrick Sandwiches

Cut 4 slices of bread, spread them with cream cheese and chopped walnuts mixed together into a smooth paste with cream and a little salt. Next cut 4 more slices of bread and spread with chopped watercress (or lettuce hearts) and mayonnaise mixed together. Put the slices one on top of the other alternately and weight them down. Before serving slice the pile of sandwiches as one would a layer cake. Very dainty and attractive.

Mrs. W. D. Van Sittert

Salad Sandwich

3 or 4 stalks of celery
1-3 c nut meats
4 hard boiled eggs
1 large green pepper

Chop celery, nut meats, eggs and pepper very fine, add either oil dressing or mayonnaise.

Mrs. B. Baron

Stuffed Olive Sandwiches

1 small jar pimento olives
Small tin of cheese

Chop olives and add cream to cheese. Mix together until it makes a good spread.

Miss Cornelia Wilson

Tuna Fish Sandwiches

1 small can Tuna fish
½ c walnut meats
½ c celery

Flake fish and mix with walnut meats and celery cut fine. Use enough mayonnaise to make consistency easy to spread.

Mrs. Fred Van Rheenen

Club House Sandwich

Butter hot toast well, arrange each piece with lettuce and spread with mayonnaise. Cover with two kinds of meat, slices of chicken and bacon or tongue and bacon. On this place a slice of toast, then another layer of meat and then your third piece of toast on top.

Mrs. Roy Van Der Linden

Chicken Sandwiches

With left over creamed chicken or chopped chicken, add a few red pimentos and celery cut very fine, mix with mayonnaise and you have an excellent sandwich filler.

Mrs. W. D. Van Sittert

Cucumber Sandwiches

Place fresh cut sliced cucumbers on buttered bread and spread with mayonnaise dressing. Do not put cucumbers in brine.

Mrs. B. Baron

Creamed Crab Meat

5 tbsp butter
5½ tbsp flour
¾ tsp salt
⅛ tsp white pepper
¾ c milk
2 egg yolks
¾ c chicken stock
¼ c crab meat (fresh or canned)
½ c grated cheese

Melt butter, add flour, slowly add chicken stock and milk, stirring constantly, and boil for a few minutes. Add egg yolks beaten, crab meat, seasonings and cheese. Cook until cheese is melted and serve on toast.

Mrs. J. Hesselink

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COOKIES and DOUGHNUTS

"Oh, weary mothers mixing dough,
Don't you wish that food would grow?
Your lips would smile, I know, to see
A cooky bush or a doughnut tree."

Anise Cookies

2 c brown sugar
1 c butter
2 tsp essence anise
1 c white sugar
1 c sweet milk
2 tsp soda

Flour enough to make dough that can be handled with ease. Roll out thin and bake in quick oven. Mrs. J. W. Wesselink

Almond Cookies

2 c light brown sugar
1 c butter
2½ c flour
2 eggs
1 tsp baking powder

Take out ½ c flour for rolling, the eggs, not beaten less 1 white. Beat 1 egg white stiff, spread over cookies and sprinkle with sugar and almonds. Bake in slow oven. Mrs. H. P. Vander Meulen

Boston Cookies

1 c butter
1½ c brown sugar
2½ c flour
3 eggs
1 tsp soda
1 tsp cloves
1½ c raisins
½ tsp nutmeg
1 c walnuts

Drop teaspoonfuls in pan and bake. Mrs. J. V. Lankelma

Butter Scotch Cookies

½ c butter
2 c brown sugar
2 eggs
1 tsp soda
1 tsp cream of tartar
3½ c flour

Mix into a loaf in the evening. In morning slice thin and bake.

Butter Cookies

1 c sugar
1 c butter
1 egg
4½ c flour
Flavoring

Mix sugar, butter and egg, with a spoon; butter should not be too hard. Add flour, moderate oven, should be watched closely as they easily brown.

Mrs. Vander Meulen

Brown Sugar Cookies

1 c butter
2 c brown sugar
2 eggs
2 c flour
½ c nuts
1 tsp soda
1 tsp cream of tartar

Cream butter and sugar, add the beaten eggs, dissolve the soda in a little hot water, mix the cream of tartar through the flour, add the nuts. Take tsp of dough and put in the pan and pat it down with a fork.

Mrs. M. T. Klein.

Butter Cookies No. 2

3 c brown sugar
2 c butter
Vanilla
3 eggs
4½ c flour

Mix the butter, sugar and eggs together with spoon, butter should not be too hard. Add flour and vanilla. Bake in moderate oven, as they easily brown.

Mrs. P. A. Renaud

Chocolate Ice Box Cookies

1 c fat
2 c light brown sugar
3 eggs
½ c milk
1 tsp vanilla
3 tsp baking powder
½ tsp salt
3 squares melted chocolate
4 c flour

Melt chocolate in pan over hot water, mix fat, sugar and chocolate. Add eggs unbeaten, add other ingredients, mold in rolls and place in bottom of pan. Put on ice water very cold, slice thin and bake.

Mrs. Halbert

Chocolate Cookies

1 can Borden's condensed milk
2 squares chocolate
1 lb sweetened cocoanut

Mix and drop on greased pans and bake in medium hot oven .

Mrs. Halbert

No. 2

½ c butter
1 tbsp lard
1 c sugar
1 tsp salt
1 tsp cinnamon
2½ c flour
5 tbsp chocolate, dissolved
1 egg
½ tsp soda

Mrs. S. F. Cole

Chocolate Drop Cookies

1½ c flour
¼ tsp salt
¼ tsp soda
½ c nuts
1 c light brown sugar
½ c fat
1 egg
½ c rich sour milk
¼ tsp baking powder
2 squares chocolate

Melt chocolate, add sugar, then other ingredients. Drop on greased pans. Bake 15 minutes. Cover with icing while warm.

Jennie Vos

Cocoanut Cookies

3 c flour
1 c butter
1 c sugar
1 c milk
3 tsp baking powder
1 c cocoanut

Roll them out in sugar and flour, and sprinkle with sugar before cutting. Bake in buttered tins. Mrs. M. J. Hoffman

Chocolate Delights

½ c fat
1 c light brown sugar
2 eggs
1 tsp vanilla
¼ tsp salt
2 squares chocolate melted
1-3 c sour milk or cream
2¼ c flour
1 tsp soda
½ c nut meats

Cream fat and sugar for 2 minutes, add eggs and beat one minute, add all the rest of ingredients and drop portions of the dough 3 inches apart upon well greased baking sheets. Bake in a moderate oven for twelve minutes.

Mrs. H. J. Vanden Berg

Cookies

1 c butter
1 c sugar
4 c flour
1 tsp vanilla
4 tsp baking powder
¾ c milk

Roll in sugar and bake in figure 8. Mrs.. D. Den Adel

Cornflakes Drops

2 c cornflakes
½ c cocoanut
½ c sugar
1 tsp vanilla
1 egg

Beat lightly the egg and vanilla, then add ingredients in order given, mix together, and drop from spoon on well buttered tins, upside down, an inch apart and bake in a hot oven, at the very start for 10 minutes. Let the drops cool before removing them from the tins, and then remove with knife.

Mrs. M. J. Hoffman

Cocoanut Dainties

1 egg white
2-3 c sugar
1-3 c cocoanut
½ tsp almond

Beat egg whites with wire spoon, add sugar in very small quantities and finally cocoanut and flavor. When well mixed, drop by teaspoonfuls on a buttered sheet. Bake in a moderate oven until slightly browned.

Mrs. B. H. Sack

Cornflake Cookies

1 c sugar
1 c nuts
½ c cocoanut
1 tsp vanilla
2 eggs beaten separate
3 c cornflakes

Grind nuts and cocoanut through coarsest grinder. Place three inches apart in greased baking sheets and bake in moderate oven.

Mrs. F. Van Vark

Date Cookies

1¾ c flour
¼ tsp salt
¼ tsp cloves
¾ tsp cinnamon
1 egg
½ c sour milk
½ c butter
1 c nuts
1 c dates
1 c sugar

Mix as any cooky dough, drop on greased pans and bake. Place a maraschino cherry on top of each cooky. Makes about thirty cookies.

Jennie Vos

No. 2

2 c light brown sugar
½ c butter
2 eggs
2 c flour
1 c dates
½ c sour milk
1 c nuts
1 c hot water
1 tsp soda
2 squares chocolate

Cook together until thick, the water, soda and chocolate. Then add to same the rest of ingredients.

Mrs. Frank Den Adel

Dutch Cookies

1 c butter
1 c white sugar
2 c flour
Roll very thin, slow even oven.

1 tsp vanilla
¼ tsp soda
¼ c cold water
Mrs.. Ada Hurt Vander Linden

Date Cookies

1 lb. chopped dates
1 c sugar
2-3 c lard or butter
1½ c flour
1 tsp soda
½ c raisins or citron

2 eggs
¼ c chopped nuts
1 tsp cinnamon
1 tsp cloves
4 tbsp hot water

Cream butter and sugar, add the well beaten egg and soda dissolved in hot water. Sift the flour to which has been added the spices. Add the dates, nuts and mix well. Drop by tsp in buttered pan, and bake in moderate oven.
Marie Greiner

Date Drops

2 eggs
1 c sugar
1 c chopped dates
½ c broken nut meats

1 tsp vanilla
¼ tsp salt
2-3 c flour
1 tsp baking powder

Beat the eggs and sugar for 3 minutes, add the rest of ingredients and drop portions three inches apart upon a well greased baking sheet. Bake in moderate oven for fifteen minutes. Roll in powdered sugar as soon as the drops are taken from oven.
Hattie Vander Meulen

Date Cookies

2 c brown sugar
¾ c butter (part lard)
3½ c flour
½ c nut meats
1 tsp soda

1 tsp cream tartar
1 tsp salt
1 tsp vanilla
1 c dates, cut fine

Form in long roll and let stand, slice thin when cold and bake.
Mrs. Bert Baron

Date Filled Cookies

½ c brown sugar
½ c shortening
½ c rich milk
3½ c flour
1 tsp vanilla
1 tsp soda
1 c white sugar
1 egg
2 tsp cream tartar

FILLING

1 c dates
1 tsp flour
½ c water
½ c sugar

Mix, roll thin, put cookies in pan, add 1 tsp filling, slightly spread and place cookies on top, bake. Mrs. J. F. Mowe

Filled Cookies

1 c sugar
½ c shortening
1 egg
1 tsp soda
1 tsp vanilla
2 tsp cream tartar
½ c milk
3½ c flour

Mix, roll thin, and shape. Place cookies in buttered pan. Place a tsp of filling on each, spread not too near edge. Place another on top and bake in usual way.

FILLING

1 c chopped raisins
½ c sugar
1 tsp flour
½ c water

Cook until thick, stirring. Cornelia Le Cocq

Fig Filled Cookies

1 c sugar
½ c melted lard
1 tsp cream tartar
½ tsp soda
2-3 c sweet milk

Flour to make dough which will roll thin. Cut with any shaped cooky cutter desired. Place in the center of each cooky a filling then place another cooky on top of it with edges even. Press the edges together and bake as any other cooky.

FILLING

1 c chopped figs
½ c sugar
2 tbsp flour
½c boiling water

Mix the sugar and flour, stir it into hot water. When thoroughly blended allow to boil, add chopped figs and allow to cool before using.

Mrs. B. H. Sack

Dutch Lace Cookies

5 oz. flour
10 oz. dark brown sugar
5 oz. almonds
1 tsp butter

Bake in a moderate oven, until light brown, do not roll but drop a teaspoonful of mixture about 4 inches apart in well buttered tins.

Artie Wormhoudt

Easter Cookies

2 c flour
1 c butter
1 egg
4 tsp soda
½ c sugar
½ c currants

Mrs. L. Stegeman

Fruit Ice Box Cookies

1 c fat
2 c brown sugar
2 eggs
½ c milk
2 tsp cinnamon
1 tsp salt
1 tsp baking powder
½ tsp soda
1 c chopped dates (or raisins)
1 c nuts
1 c flour

Mix as other recipes. Make into rolls and chill, cut and bake.

Mrs. Halbert

Ginger Snaps

1 c sugar
1 c molasses
1 c butter
2 eggs
1 tbsp vinegar
1 tsp cinnamon
1 tsp ginger
1 tsp soda

Dissolve the soda in a little warm water, add vinegar to soda, also a pinch of salt. Let it foam well, then add to dough. Mix, roll thin, bake quickly.

Mrs. C. Fisk

Ginger Cookies

2 c brown sugar
1 c sorghum
¾ c sour cream
1 tsp ginger
1 tsp cinnamon
1 tsp soda
1 c butter
Salt

Mix with enough flour to keep from sticking to board when rolled, roll thin and sprinkle with sugar and roll it into round shape before cutting. Bake in a moderately hot oven. Mrs. Vander Linden

Ice Box Cookies

2 c brown sugar
¾ c butter
¼ c lard
1 c nut meats
3½ c flour
1 tsp cream tartar
2 eggs
1 tsp soda
1 tsp vanilla

Mix all ingredients well, shape into a loaf and let stand over night. In morning, slice, put on greased pans and bake. Mrs. C. L. Le Cocq

Ice Box Cookies

2 c butter
2½ c sugar
3 eggs
5½ c flour
2 tbsp molassas
1 tsp soda
1 tsp salt
1 c nuts, chopped
1 c dates
1 tsp vanilla

Cream butter, sugar, add eggs, beat well, then add nuts, dates, flour and soda. Sift, add vanilla. Pack in bread pans, let stand over night. Cut in small pieces and flatten out thin with spoon. Bake in moderate oven. This makes six dozen. Mrs. W. W. Cook

Kisses

2 egg whites
1 c sugar
½ c nut meats
Flavoring

Beat eggs about 1-3 done, then add sugar a little at a time, continue beating until all sugar has been added and mixture stands up stiff. Then add nuts. Drop on buttered paper, bake in slow oven, then lift from paper. Mrs. J. Blommers

Lace Cookies

1 lb. brown sugar
¼ lb. butter
½ c water
1 c flour
1 c nuts
1 tsp cinnamon
1 tsp nutmeg

Mix the butter and water, and add rest of ingredients. Butter a pan and drop the mixture from spoon, not too close. Bake in a moderate oven. This recipe will make sixty cookies.

Hattie Vander Meulen

Jumbles

1 c sugar
2 tsp butter
1 egg yolk
½ c ground peanuts
1 tsp vanilla
⅛ tsp salt
1 c crushed post toasties
½ tsp baking powder

Mix sugar, butter, egg yolk, and vanilla, then add peanuts, the Post Toasties and baking powder. Fold in beaten egg white. Bake on a greased baking sheet. Drop from spoon, pat down with a fork and they will come out all right. Mrs. H. J. Vanden Berg

Oatmeal Cookies

2½ c rolled oats
1 c brown sugar
2½ c flour
1 c shortening (1-3 lard and 2-3 butter)
2 eggs (one will do)
1 tsp cinnamon
½ c warm water
½ tsp salt
1 tsp soda

FILLING

1 lb. dates and figs
½ c cold water
1 c sugar

Soak oatmeal in beaten eggs, cream sugar and shortening and add the other ingredients, alternating liquid and dry, and spread dough into two parts. Roll ½ out as thin as possible, and spread with filling. Cook mixture for filling, roll out the other half. Cut in pieces 2 in. by 1 in. and bake in moderate oven. Mrs. J. V. Lankelma

Oatmeal Cookies

2 eggs
1 c sugar
1 c butter and lard
7 tbsp sour milk
2 c flour
1 c raisins
2 c oatmeal
Pinch salt
1 tsp cinnamon
1 tsp soda

Cream butter and sugar, add eggs and remaining ingredients. Drop from spoon and bake. Mrs. Van Drimmelen

Oatmeal Cookies

2 c brown sugar
1 c butter
2 c flour
1 tsp baking powder
½ tsp salt
1 tbsp sorghum
3 c oatmeal
½ tsp soda
½ c cold water
1 egg

good

Drop in buttered pan and smooth over with a fork. Cornflakes may be used in place of oatmeal.. Mrs.. T. Plette, Mrs. Bert Baron

Peanut Cookies

½ c butter
1½ c sugar
2 eggs
1 tsp vanilla
¼ tsp salt
1 c ground peanuts
½ c milk
2½ c flour
2 tsp baking powder

Cream butter and sugar, add the other ingredients. Cut dough in small pieces, and flatten on to well greased baking sheets, space, 3 inches. Bake in a moderate oven for twelve minutes.

Minnie Vander Berg

Post Toasties Cookies

2 egg whites beaten stiff
½ c sugar
1 c cocoanut
2 c post toasties rolled fine

One spoonful for a cooky, on buttered paper. Bake in slow oven.

Hattie Vander Meulen

Pond Lily Tarts

1 egg
Salt
Pinch of baking powder

Mix egg, salt and baking powder, and all the flour the egg will hold. Take a small portion and roll out very thin. Cut in small circles 8 times, like for pie, taking care not to cut the center, place one circle over the other, press centers together. Fry in hot fat holding center down under fat with a knife handle. Drain, when ready to serve, fill center with crab or some other yellow jelly.

Leona Reuvers

Rocks

¾ c butter
2 c sugar
3 eggs
1 tsp soda
1 tsp cloves
1 tsp cinnamon
3 c flour
1½ c raisins
1 c nuts

Drop from spoon, on greased paper, leave a space between, for they spread.

Mrs. S. F. Cole

choc Sugar Cookies No. 1

2 squares chocolate
4 tbsp cocoa
1 c light brown sugar
½ c butter
1 egg
½ c sour milk
½ c flour
¼ tsp soda
2 c nuts
1 tsp vanilla
½ tsp salt
¼ tsp baking powder

Place on greased baking sheets with spoon and bake 15 minutes.

ICING

1 square chocolate melted
2 tbsp butter
1 tbsp water
½ c powdered sugar
½ tsp vanilla

Spread on cookies while warm.

Marie Wichart

Sugar Cookies No. 2

2 c white sugar
1 c shortening (½ butter and ½ lard)
1 tsp salt
1 egg
1 c sour milk
2 c flour
1 tsp baking powder
½ tsp soda

Mix sugar, shortening, and egg, sift flour, salt, baking powder and soda together. Add ½ the milk and ½ the flour and beat well. Then remainder of the milk and flour. Add just enough flour to make a soft dough, that can be rolled out very thin. Just before cutting sprinkle several handfuls of sugar over dough.

Mrs. G. Hankamp

Santa Claus Cookies

6 c flour
3 c brown sugar
2½ c butter
3 tsp cinnamon
½ tsp cloves
½ tsp allspice

Add 2 c water and a little soda, bake in moderate oven.

Mrs. H. Vander Meulen

Sour Cream Cookies

1 c sugar
1 c sour cream
1 tsp soda
1 c nuts
2½ c flour
1 tsp salt
1 tsp vanilla
1 egg

Drop by spoonfuls on greased pans, press down. Sprinkle with sugar and bake in quick oven.

Mrs. A. D. Versteeg

White Sugar Cookies

1¾ c sugar
1 c butter
2 2-3 c flour
1 tsp vanilla
1 egg

Cream sugar and butter, add the beaten egg, add vanilla. Sift the baking powder thru the flour and make a loaf and let stand over night, and cut in thin slices and bake.

Mrs. M. T. Klein

Sour Cream Cookies

1 c sugar
1 c sour cream
1 egg
1 tsp soda
1 tsp salt

Take enough flour to make a soft batter. Roll out and cut ¼ in. thick.

Hattie Vander Meulen

Holland Tea Cookies

1 c butter
1¾ c white sugar
½ c almonds
2 eggs
¼ tsp baking powder
⅛ tsp salt
½ c raisins
½ candied orange peel
2½ c flour

Beat together, sugar, butter, and eggs, add chopped raisins and thinly sliced almonds, also blanch them. Soak orange in boiling water, drain, slice very thin, then add flour and baking powder. Form into a roll leave over night. Next day slice and place on greased baking sheets and bake. (This recipe is copied from a Holland Cook book from Amsterdam Holland. Date 1804).

Mrs. A. N. Kuyper, Mrs. H. J. Vanden Berg

Soft Ginger Cookies

1 c sugar
1 c molasses
1 c butter
1 egg
1 tsp soda
1 tbsp vinegar
1 tbsp ginger

Dissolve soda in boiling water, mix like cooky dough, rather soft.

Mrs. P. A. Renaud

Spiced Cookies

2 c sugar
1 c butter
2 c currants
½ tsp nutmeg
½ tsp cinnamon
Flour enough to roll.
2 tbsp sour milk
2 eggs
1 tsp soda
½ tsp cloves

Mrs. Marion Porter

Scottish Fancies

1 egg
½ c sugar
1 c rolled oats
¼ tsp vanilla
2-3 tbsp melted butter
1-3 tsp salt

Beat egg until light, add gradually the sugar, then stir in remaining ingredients. Drop mixture by teaspoonfuls on greased inverted pan, 1 inch apart. Spread into circular shape with a caseknife, first dipped in cold water. Bake in a moderate oven until delicately browned.

Mrs. H. W. Pietenpol

Spritz Cookies

12 oz. butter
12 oz. sugar
1 egg
1 lb. flour
¼ tsp baking powder
1 tsp vanilla

Mix ingredients and shape with cooky press and place on baking sheets and bake.

Mrs. H. J. Vanden Berg

Spritz Cookies No. 2

1 c butter
1¼ c light brown sugar
2½ c flour
1 tsp baking powder
1 egg
1 tsp vanilla

Mix ingredients and shape with cooky press, place on baking sheets and bake.

Mrs. P. H. Kuyper

Santa Claus Cookies

11 oz. brown sugar
11 oz. butter
1 lb. flour
1 egg
½ tsp cloves
½ tsp nutmeg
½ tsp soda
½ c nuts
1 tsp cinnamon

Dissolve soda in hot water, mix the dough before, and shape in roll about 3 inches in diameter. When ready to bake cut in thin slices and smooth with a fork.

Mrs. T. Plette

Doughnuts

1 c light brown sugar
2 eggs
1 c sweet milk
2 tbsp melted butter
1½ tsp baking powder
Little nutmeg
Cinnamon
2 c flour

If desired after frying, roll in powdered sugar in which a little cinnamon has been mixed. Do not use too much flour or powder.

Mrs. G. Van Vliet

Doughnuts

4 eggs
1 c sugar
3 tsp baking powder
3 tbsp cream
3 c flour

Put the cream in cup and fill with milk. Drop from spoon into hot lard.

Mrs. A. N. Kuyper

Potato Doughnuts

2 tsp shortening
1 1-3 c sugar
½ c milk
2 potatoes
¼ tsp nutmeg
½ tsp salt
1 egg
1½ c flour
4 tsp baking powder

Cook and mash two medium sized potatoes. While hot mix with the potatoes two tsp shortening, when cool add the sugar, stir until soft and smooth. Then add milk and beaten egg. Sift flour, add baking powder, nutmeg, and salt, a little more or less flour may be needed. Mix as soft as can be handled and fry in usual manner.

Mrs. B. H. Sack

Potato Doughnuts

2 c potatoes mashed
Butter size of walnut
3 eggs
1 c milk
2 c sugar
3 tsp baking powder
1 tsp salt
1 tsp nutmeg

Mix quite stiff. This makes 85 doughnuts.

Mrs. B. F. Brinkman

Doughnuts

1 qt. flour
1 c sugar
¼ tsp ginger
1 pt. sour milk
1 tsp soda
1 egg
Salt
¼ c melted lard

Fry in deep fat.

Mrs. H. P. Vander Meulen

Vet Bollen

2 eggs
1 tsp salt
4 tsp baking powder
1 tbsp sugar
1 c raisins
4 c flour

Take enough milk to make a stiff batter. Drop by spoonfuls in hot lard. .

Mrs. J. De Vries

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CAKES

"She measured out the butter with a very solemn air;
The milk and sugar also; and she took the greatest care
To count the eggs correctly, and to add a little bit
Of baking powder, which you know beginners oft omit,
Then she stirred it all together and baked it full an hour;
But she never quite forgave herself for leaving out the flour."

Things Essential in Cake Making

1. Use only fresh eggs, fine granulated sugar, best butter and the best pastry flour.
2. Measure all ingredients accurately; the "Cooking School Cup" holds one-half pint. Measure flour after once sifting, fill the cup with a spoon, and level off with a knife, do not pack the flour in the cup.
3. Have pans ready and ingredients measured before beginning to mix the cake.
4. Always work butter to a cream before adding any sugar to it.
5. The flour and milk should always be added alternately, beating hard after each addition.
6. The last motion in mixing a butter cake is to fold in the stiffly beaten egg whites.
7. Small and layer cakes call for a hotter oven than thick ones.

Causes for Cake Failure

1. Poor Grain—Too much baking powder, the wrong kind of flour, use of course granulated sugar.
2. Batch Curdles While Mixing—Weak and watery eggs, adding too quickly, failing to keep batter scraped down sides of bowl. The curdling of butter results in poor texture and grain.
3. Too Much or Too Little Moisture—Overcreaming shortening or eggs, improper baking temperature.
4. Dries out too Quickly—Mixture too stiff, excessive baking baking powder, baking in cool oven for too long period.
5. Cake Falls in Oven—Excessive richness, too much baking powder, cake is moved in oven before cell walls become set.
6. Coarce Grain—Sugar too coarse.
7. Cake Molds After it Stands—Underbaking, wrapping too warm.
8. Cake Settles or Shrinks After Taking From Oven—Excessive sugar, weak flour, underbaking.
9. Cake Splits Open While Baking—Batter too stiff, flour too strong, excessive heat during first part of baking.

Russian Tea Loaf

8 egg whites
4 egg yolks
1¼ c sugar
⅛ tsp salt
½ tsp lemon
½ tsp vanilla
1 c pastry flour (sifted then measure)
1-3 tsp cream tartar

Mix and bake like a sunshine cake. A few hours before serving, cut cake crosswise and between layers and on top put the following filling.

1½ c milk
4 egg yolks
¾ c sugar
½ pt. cream
¼ c cold water
1 tsp vanilla
2½ tsp gelatine
1 rounding tbsp flour

Heat milk, add beaten egg yolk to which sugar and flour have been added. Cook until thick. Take from stove and add gelatine which has been dissolved in cold water. Beat until smooth, when cold, add whipped cream and extract. Add cream just before serving. Beat filling smooth before adding cream or it may be lumpy.

Mrs. H. P. Van Der Meulen, Mrs. H. J. Rhynsburger

Three Variations for Angel Food

1. Put slices of Angel Food on serving plates. Cover with whipped cream, and place a half of a canned peach in the center of each with the hollow down having filled with dates.

2. Cut Angel Food in squares, cover with powdered sugar frosting and roll in chopped peanuts.

3. Cut an Angel Food in thin layers crosswise. Soak 1 tsp gelatine in cold water. Heat 1 cup milk, take from fire and add gelatine. Cook until it is the consistency of thick sour cream. Whip ½ pt. cream, add ¼ c sugar and stir in gelatine mixture. Fill layers and frost entire cake. Place in refrigerator to harden.

Mrs. D. C. Renaud

White Sponge Cake

12 egg whites
1½ tsp cream tartar
1 tsp vanilla
1 tsp lemon
1½ c sugar (sifted first)
1 c plus 1 tbsp flour (sifted first)

Measure ingredients before commencing cake. Sift flour and cream of tartar five times. Sift sugar five times. Beat eggs until foamy, not dry. Sift in sugar very small quantities at a time. Beat. Sift in flour slowly now with long folding motion. Add flavoring few drops at at time. Bake in an Angel Food pan 55 to 60 minutes.

Mrs. A. N. Van Der Linden

Mary Ann's Sponge Cake

2 eggs
½ c sugar
1 tsp vinegar
2 tsp water
½ c flour sifter 3 times with
¼ tsp baking powder

Beat whites and yolks separately. To the whites, add ¼ c sugar, and beat very light. Add to beaten yolks ¼ cup sugar, vinegar and water. Beat light. Beat all together, then fold flour in lightly. Bake 20 minutes in moderate oven. These should be baked in the Mary Ann shell pans.

Mrs. Grace Van Der Zyl, Mrs. Bert Baron

Sunshine Sponge Cake

1½ c sugar
2-3 c water
1 tsp extract
6 egg whites
6 egg yolks
Salt
1 c Swansdown flour

Boil sugar and water until it forms a soft ball, pour over beaten egg whites and beat 10 minutes. Then stir in beaten yolks. Add flour and extract. Bake like Angel Food cake. Mary Kuyper

Boiled Sponge Cake

Follow above recipe, adding grated lemon rind and juice of ½ lemon in place of vanilla extract. Mrs. R. S. Grundman

Sponge Cake

1¼ c sugar
1 c water
Vanilla
¼ tsp salt
6 eggs
1 c flour
1 tsp cream tartar

Boil sugar and water until it threads, pour over beaten egg whites and beat until cool. Beat egg yolks to which add vanilla, then add to white mixture. Next sift flour, salt and cream of tartar together and add to above mixture. Pour into greased loaf pan and bake 1 hour. Mrs. Edw. S. Cook

Economy Sponge Cake

2 c sugar
2-3 c water
4 eggs
1 tsp salt
2 tbsp lemon juice
2 2-3 c flour (pastry)
4 tsp baking powder

Beat egg yolks until thick. Add sugar gradually and continue beating. Add water and lemon juice. Add flour into which baking powder has been sifted. Add beaten egg whites last. Bake in a sheet in a slow oven. Nelle Klein

Never Fail Sponge Cake

1 c sugar
4 eggs
1 c flour
Juice and rind of 1 lemon

Beat egg whites until stiff, add ½ c sugar. Beat yolks, add to them ½ c sugar, beating for 5 minutes. Add to yolks the juice and grated rind of lemon. Now beat well together the yolks and whites. Fold in flour. Just before putting in oven sprinkle on top a tbsp sugar.

Mrs. Wm. Bruinekool

Sponge Cake

2 eggs
1 c sugar
1 c flour
½ tsp lemon extract
½ tsp salt
½ c boiling water
1½ tsp baking powder

Beat yolks. Add sugar gradually. Add alternately the hot water and flour into which has been sifted the baking powder and salt. Add beaten egg whites. Bake in greased pan in very slow oven.

Jessie Klein

Jelly Roll

1 c sugar
3 eggs
3 tbsp water
1 c flour
1 tsp baking powder

Beat egg yolks, mix with 1 tsp water, gradually add sugar, mix, add water, flour and beaten egg whites. Bake in dripping pan in quick oven. Have a dampened napkin ready, turn cake on it spread with jelly or orange filling and roll while hot. Wrap in cloth.

ORANGE FILLING FOR ABOVE

Juice of 1 orange
Juice of ½ lemon
1 c sugar
1 tbsp flour
1 tbsp cornstarch
1 beaten egg
¾ c boiling water
Lump butter

Mix sugar, flour and cornstarch together. Add gradually juices and egg, then boiling water and butter. Cook in double boiler until thick. When cold spread between cake .

Mrs. J. Ulrich

Jelly Roll

5 eggs
1 c sugar
1 c jelly
1 c sifted flour
1 tbsp lemon juice
Grated rind of 1 lemon
¼ tsp salt
Powdered sugar

Beat yolks until light, thick and lemon colored. Add lemon juice and continue beating until stiff. Beat egg whites until stiff, carefully fold in sugar, then beaten egg yolks. Fold in flour. Bake in large dripping pan lined with wax paper. When done turn cake out on a damp towel. Remove paper. Cut off crisp edges and spread with raspberry jelly. Roll. Sprinkle entire surface with powdered sugar.

Mrs. Nelle Klein

Jelly Cake Roll

3 eggs
1 c sugar
1 c flour
3 tbsp cream
1 heaping tsp baking powder
1 tsp extract

Beat eggs until light and frothy. Add sugar and beat again. Stir in cream with another good beating, then flour sifted with baking powder. Flavoring. Bake in a long dripping pan in a moderate oven. When done, put cake on waxed paper. Sprinkle with sugar, spread with jelly while warm and roll. Keep paper around to keep in place.

Mrs. W. W. Kimmel

Sunshine Cake

1 c white sugar
1 c good bread flour
1 tsp vanilla
7 egg whites
½ tsp salt
½ tsp cream tartar
5 egg yolks

Sift flour and sugar four times. Beat egg whites until stiff, then add salt and cream of tartar. Beat yolks until light. Add the sifted sugar to the whites gradually, then fold in the yolks. Lastly fold in the flour lightly and add 1 tsp vanilla. Bake at first in a very slow oven, then increase the heat to 300 degrees Fahrenheit.

Mrs. M. J. Hoffman

Sunshine Cake

11 egg whites
6 egg yolks
1½ c sugar
1 large c flour
1 tsp cream tartar
1 tsp vanilla

Beat whites until nearly stiff. Add cream of tartar and continue beating. Add sugar well sifted, then yolks well beaten, then flour and vanilla. Bake in slow oven about 1 hour. Mrs. F. M. Frush

Chocolate Marshmallow Cream Roll

4 eggs
1 c sugar
2 tbsp cocoa
2 tbsp milk
1 c Swansdown flour
1 tsp baking powder
1 tsp vanilla
Salt

Beat eggs light without separating, gradually beat sugar into eggs, add milk, fold in the flour sifted with the baking powder, salt and cocoa. Turn into a baking pan lined with greased paper. Bake about 15 minutes in moderate oven. Turn onto a cloth or paper, trim off the crisp edges on the four sides, and when somewhat cool, spread with fluffy boiled icing for filling and roll like a jelly roll. Roll in the cloth and let stand ½ hour or longer. Spread chocolate icing over outside of roll. Mrs. Arthur Klein

Chocolate Roll

4 eggs beaten separately
½ c sugar
2 tbsp cocoa
1 tbsp flour
1 tsp vanilla
Whipped cream

Into the well beaten egg yolks, stir sugar, cocoa, flour and vanilla in the order given. Fold in beaten egg whites. Bake in a 10x14 inch pan in a moderate oven, cool, spread with whipped cream. Roll and serve with whipped cream on top. It does not roll real well, let stand awhile after cream is spread. This roll can be made the day before it is used if after putting on the cream, place in tight pan and set in cool place. Will serve 8 or 10 persons. Mrs. G. H. Waechter

Cocoa Roll

2-3 c sugar
2 tbsp cocoa
6 eggs
Salt
Vanilla

Mix sugar and cocoa.. Beat egg whites stiff add cocoa mixture, one spoonful at a time. Beat egg yolks with salt and vanilla, add yolks to above mixture and beat with egg beater. Line an 8x12 inch pan with wax paper. Pour in mixture and bake in slow oven 20 minutes. When it rises 3 inches and falls back it is done. Take out of oven and set on a wet dish towel to cool, then take out of pan and spread with sweetened whipped cream flavored with vanilla. Roll up and cut in slices. Served topped with whipped cream sweetened and flavored. Serves 8 peoplpe.

SAUCE

2-3 c sugar
2 tbsp cocoa
Vanilla
½ c water

Boil 5 minutes. May be served without sauce. Mrs. J. F. Dykstra

Fluffy Boiled Icing

¾ c sugar
1-3 c boiling water
2 eggs
½ tsp vanilla

Dissolve sugar in boiling water. Let boil to soft ball stage. Pour syrup on the egg whites beaten very light. Beat continually until cold. Flavoring.

Mrs. Arthur Klein

Queen's Chocolate Roll

5 eggs
5 tbsp sugar
1 tsp vanilla
5 tbsp cocoa

Add sugar to beaten yolks, beating constantly, add vanilla and cocoa. Beat whites very stiff, carefully fold into mixture. Pour into well buttered pan. Bake in moderate oven about 15 minutes. Loosen edges, invert pan on napkin, trim edges, turn top edge about an inch, press lightly, pick up napkin and bring towards you, this will roll cake perfectly, cool thoroughly, unroll, spread with sweetened whipped cream, reroll, cut in slices and serve whipped cream on each slice.

Mrs. Geo. Gaass

Burnt Sugar Cake

½ c butter
1½ c sugar
2 eggs
1 c luke warm water
2½ c flour
3 tbsp burnt sugar
1 tsp vanilla
2 tsp baking powder

Cram butter and sugar, add beaten egg yolks and water. Add 2 c flour and beat well for five minutes. Add burnt sugar and vanilla and beat again. Then add ½ c flour and baking powder, beat again. Then fold in whites of eggs.

Mrs. J. P. Klein

Cheap White Cake

¼ c butter
1 c sugar
1½ c pastry flour
1 rounding tsp baking powder
2 egg whites
Flavor to taste

Put butter in cup, on this put the egg whites and fill cup with cold water. Sift dry ingredients twice and put butter, eggs and water over flour and beat five minutes.

Mrs. Dalzell

Nougat Cake

½ c butter
2 c sugar
2½ c flour
2 tsp baking powder
1 c cold water
4 egg whites
½ tsp almond
½ tsp vanilla

Take butter, sugar, flour and baking powder and stir until like corn meal. Add the water and the egg whites beaten stiff. Bake in layers.

For method call - Mrs. Bess Gaass

Lady Baltimore Cake

1 c butter
2 c sugar
1 c milk
4 egg whites
1 tsp extract
3½ c flour
3 tsp baking powder
¼ tsp salt

Cream butter, add sugar gradually. Sift together flour and baking powder and add to butter and sugar alternately with milk and flavoring, lastly add egg whites. Bake in 3 layers. Mrs. Halbert

White Cake (Layer)

½ c butter (scant)
1½ c sugar
3 c pastry flour
2 tsp baking powder
1 c cold water
4 egg khites
1 tsp flavoring

Cream butter and sugar. Add flour into which baking powder is sifted. Add water and fold in stiffly beaten egg whites. Bake in medium oven. Mrs. D. C . Renaud , Mrs. J. Hesselink

White Layer Cake

2 c sugar
¾ c butter
5 egg whites
⅛ tsp salt
3 c flour
6 tbsp baking powder
1 c milk

Cream butter, add sugar, beaten egg whites. Add flour and baking powder and milk alternately. This makes two layers.

Mrs. H. J. Vanden Berg

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TUNIS H. KLEIN

Attorney at Law

PELLA, - - - IOWA

GEO. G. GAASS

Attorney at Law

DR. T. G. FULTZ

Graduate Veterinarian

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White Cake

1 c butter
2 c sugar
1 c milk
3 tsp baking powder
¼ tsp salt
1 tsp vanilla
1 tsp lemon extract
½ tsp almond
3 c flour
6 egg whites (stiffly beaten)

Cream butter, add sugar and beat, add milk, salt, extracts, flour and baking powder and beat 3 minutes. Lightly stir in stiffly beaten egg whites. Bake in moderate oven. Mrs. J. P. Klein

Pineapple Upside Down Cake. (Serves 8 to 10)

4 tbsp butter
1 c brown sugar
1 c diced or crushed pineapple

Place butter and sugar in frying pan, heat slowly until melted and mixed and add pineapple.

CAKE BATTER

¼ c butter
½ c milk
½ c sugar
1 egg
1 tsp vanilla
⅛ tsp salt
1½ c flour
2 tsp B. Powder

Cream butter and sugar, add egg, beat for 2 minutes. Add all remaining ingredients and beat 3 minutes. Pour over pineapple mixture in pan and bake in moderate oven 25 minutes. Turn upside down on a chop plate while cake is hot. Cool, when ready to serve place whipped cream and red cherry on top. Cut in wedge shaped pieces and serve with fork. Mrs. Verna Halbert Bird

Pineapple Upside Down Cake. (Serves 20)

1 c butter
2 c brown sugar
1 c diced pineapple (drained)
1 c nuts
1 c chopped dates
½ c butter
2 c flour
1 c milk
1½ c sugar
2 tsp baking powder
1 tsp vanilla
4 egg whites
⅛ tsp salt

Put 1 c butter in pan, when melted add brown sugar, boil and add pineapple, dates and nuts. Put on back of stove and simmer slowly while mixing the cake. Cream ½ c butter, add sugar gradually and beat well. Add sifted flour, baking powder and salt, and milk alternately. Add beaten egg whites and vanilla. Pour over fruit mixture and bake in moderate oven. When done, remove from pan immediately. To serve cut in squares and top with whipped cream.

Nelle Klein

Prune Upside Down Cake

1 egg
½ c sugar
1 tsp baking powder
1 c flour
¼ c milk
1 tsp vanilla
2 tbsp melted shortening
Soaked pitted prunes
2tbsp melted butter
½ c brown sugar
¼ c chopped nuts

Beat egg until light, add sugar, beat until creamy. Sift and add dry ingredients alternately with the milk to the egg and sugar mixture. Beat well, add melted shortening and vanilla. Melt butter in cake pan, spread brown sugar and nuts evenly, cover with prunes. Pour on the cake batter and bake in moderate oven.

Mrs. Arthur Klein

White Layer Cake

½ c butter
1¼ c sugar
1 c milk
2 c pastry flour
2 tsp baking powder
1 tsp vanilla
4 egg whites (stiffly beaten and fold in last)

Cream butter and sugar and mix the rest of the ingredients in the order given. Mabel Cotton Clotier, Mrs. A. N. Vander Linden

White Cake

2 c sugar
1 c butter
1 c water
3½ c pastry flour
3 tsp baking powder
8 egg whites
1 tsp extract

Cream butter, add sugar. Sift together 1 c flour and baking powder and add to the butter and sugar. Add the water, the remaining flour and extract, ½ tsp lemon and ½ tsp orange. Lastly add beaten egg whites. Bake in moderate oven. Mrs. M. T. Klein

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Orange Cake

1 c butter (scant)
2 c sugar (scant)
1 c milk
2½ c flour
2 tsp baking powder
7 egg whites

Mix as any butter cake. Bake in moderate oven.

FILLING

1½ c sugar
1-3 c water
3 egg yolks
Grated rind of 2 oranges
Juice of 1 orange

Cook sugar and water until it hardens when dropped in cold water. Pour slowly into beaten egg yolks.. Beat until cold, add grated rind and orange juice. This filling seems thin but will harden.

Mrs. Wormhoudt

Caramel Cake

1½ c sugar
½ c butter
2 c flour
¾ c buttermilk
½ tsp soda
1 tsp vanilla
3 egg whites

Cream butter and sugar, add sour or butter milk. Dissolve soda in 2 tbsp hot water, add flour, vanilla and beaten egg whites. Bake in layers.

Mrs. M. T. Klein

Large White Cake. (36 Squares)

3 c sugar
1 c butter
4 c Swansdown flour
2 c water
5 tsp baking powder
8 egg whites
1½ tsp flavoring

Cream sugar and butter. Add baking powder to water, stir until foamy and add to butter and sugar. Add flour and flavoring, lastly beaten egg whites. Bake in large flat pan.

Mrs. Will Van Sittert

Plain Cake

1 c sugar
4 tbsp softened butter
½ c water
1¾ c flour
2½ tsp baking powder
1 tsp vanilla
2 egg whites
¼ tsp salt

Put all ingredients into a bowl together, beat vigourously a few minutes, then bake in moderate oven.

Mrs. Arthur Klein

Quick Cake

1-3 c soft butter
1 1-3 c brown sugar
2 eggs
½ c milk
1¾ c flour
3 tsp baking powder
½ tsp cinnamon
½ tsp nutmeg
½ c chopped dates

Put all ingredients in bowl at once and beat 3 minutes.

Mrs. J. P. Klein

Date Cake

1 pkg dates
1 c hot water
1 tsp soda
1 c nuts
2 c flour
1 c sugar
1 tbsp butter
1 egg
1 tsp vanilla
2 tsp baking powder

Chop dates. Pour over them the hot water, add the soda and let cool. Cream sugar and butter, add egg, vanilla and date mixture. Add the flour, nuts and baking powder. Bake 40 minutes.

Nelle Klein

Burnt Sugar Cake

½ c butter
1½ c sugar
2 eggs
1 c luke warm water
2½ c flour
1 tsp vanilla
3 tbsp burnt sugar
2 tsp baking powder

Cream butter and sugar, add beaten egg yolks and water. Add 2 c flour and beat well for five minutes. Add burnt sugar and vanilla and beat again. Then add ½ c flour and baking powder. Beat again and fold in whites of eggs. Mrs. J. P. Klein

Gold Cake

9 egg yolks
½ c butter
¼ tsp salt
1 c sugar
½ c milk
1 tsp orange extract
1¾ c flour
3 tsp baking powder

Sift flour before measuring. Beat egg yolks until thick. Mix like butter cake.

ICING—Juice and ½ grated orange rind thickened with powdered sugar.

Mrs. W. C. Ver Ploeg

Gold Cake

8 egg yolks
1¼ c sugar
¾ c butter or substitute
¾ c milk
2½ c pastry flour
4 tsp baking powder
½ tsp lemon extract

Sift flour once, measure, add baking powder and sift three times, cream butter, add sugar and cream thoroughly. Beat egg yolks until light, add to creamed butter and sugar and beat. Add flover, then milk and flour alternately and beat hard. Put at once into slow oven (325 degrees F.) and bake 30 to 40 minutes. Bake in layers.

Mrs. J. P. Klein

Lily Cakes (35 cakes)

4 eggs
1 c sugar
1 c flour
½ tsp baking powder
Flavor to taste

Beat whites and yolks of eggs separately. Mix with sugar, add flour into which baking powder has been sifted. Butter the bottom of a dripping pan, drop a dessert spoonful of dough in pan and spread to the size of a teacup. Bake in a quick oven but not too hot. When done remove quickly one at a time. Roll in shape of a calla lily, bend a little and hold in place with a toothpick. Before serving fill with whipped cream sweetened and flavored and place a yellow candy in center of cream. Mrs. Josie Jordan Dunn

Cocoanut Cake

½ c butter
½ c sugar
2 eggs (beaten separately)
½ c milk
1½ c pastry flour
1 tsp vanilla
2 tsp baking powder

Measure flour after sifting three times. Mix as a butter cake. Sprinkle sugar, cocoanut and cinnamon over top and bake.

Mrs. Wm. Bruinekool

German Nut Cake

4 eggs
¾ c sugar
1 tsp vanilla
½ c cracker crumbs
1 tsp almond
1 c nuts
1 c raisins or dates
½ tsp baking powder

Beat yolks and sugar very light, add nuts, fruit, cracker crumbs, extract and baking powder, then fold in beaten egg whites. Bake in moderate oven.

Mrs. S. F. Cole

Victory Cake

4 eggs
2 c sugar
1 c water
1 tsp vanilla, added to water
2 c flour
1 rounding tsp baking powder (added to beaten egg whites)

Beat egg yolks with sugar, add 2 or 3 tbsp of water, and vanilla and beat until creamy, then beat flour and remaining water in alternately. Lastly fold in beaten egg whites and baking powder. Bake 1 hour in ungreased pan like Angel Food. Mrs. H. H. Geelhoed

Daisy Cake

½ c butter
½ c sugar
1 tsp flavoring
1-16 tsp salt
4 egg yolks
3 tbsp milk
1 c flour
1¼ tsp baking powder
4 egg whites
¾ c sugar
½ tsp vanilla

Mix as any butter cake. Before putting in the oven, beat egg whites until dry, add sugar and vanilla, spread over cake and bake in slow oven. Nelle Klein

Pineapple Cake

2 c sifted Swansdown flour
3 tsp baking powder
½ c butter
1 c sugar
2-3 c milk
½ tsp vanilla
½ tsp lemon extract
3 egg whites (stiffly beaten)

Sift flour once, measure, add baking powder and sift three times. Cream butter thoroughly, add sugar gradually, creaming well after each addition. Add flour and milk alternately a small amount at a time. Mix thoroughly after each addition. Add flavoring and fold in egg whites. Bake in a greased pan 8 inches square and 2 inches deep for 50 or 55 minutes. Cover the squares with following filling.

PINEAPPEL FILLING

½ c sugar
¼ c water
½ tsp lemon juice
4 slices pineapple cut into small cubes

Cook sugar and water until it forms a soft ball in cold water. Add pineapple and continue cooking until it forms a thick syrup. Be careful that it doesn't turn dark. When cold add lemon juice and spread on cake, top with a soft boiled icing. Mrs. J. P. Klein

Quick Cake

1 egg
Thin cream
1 c sifted flour (heaping)
2 tsp baking powder
1 c sugar
Vanilla

Break egg in cup, fill cup with thin cream, beat well, add sifted flour and baking powder and sugar. Mix well, add vanilla. Serve with whipped cream or as a strawberry short cake.

Mrs J. H. Van Vleit

Chocolate Cake

2 c sugar
½ c butter
¼ c boiling water
3 eggs (well beaten)
1 tsp vanilla
½ c milk
2 c flour sifted with 1 tsp baking bowder
2½ squares chocolate of 4 tbsp cocoa
½ tsp soda
½ c boiling water

Mix butter and sugar enough so it is in lumps. Add the ¼ c boiling water, eggs, milk and flour alternately. Cover chocolate with ½ c boiling water, soda and vanilla. Add to the flour mixture. Bake in moderate oven.

Mrs. H. Paul Scholte

Treasure Cake

1 c sugar
2 eggs
1 c sweet cream
2 c flour
1 tsp salt (scant)
2 tsp baking powder
1 tsp flavoring

Beat egg yolks, add cream and sugar and beat until thick. Add flavoring, then flour, salt and baking powder sifted together. Fold in stiffly beaten egg whites. Bake in loaf or layers in moderate oven. A burnt sugar cake can be made by adding 2 or 3 tbsp of burnt sugar syrup. If batter seems too stiff add a little cold water.

Mrs. Hattie Van Wyke

Eggless Cake

2 c sugar
½ c butter
2 c milk
4 c flour
4 tsp baking powder
½ tsp soda
1 tsp flavoring

Mix as any butter cake.

Johanna De Nooy

Chocolate Cake

Very good.

2 c sugar
½ c butter
¼ c boiling water
3 squares chocolate
½ tsp soda
½ c boiling water
3 eggs
½ c milk
2½ c flour
1 tsp baking powder (rounded)
1 tsp vanilla.

Take 3 squares chocolate, add soda and ½ c boiling water. Let cool. Cream butter and sugar, add ¼ c boiling water, beat, add 3 eggs well beaten, milk, flour and baking powder and then the cooled chocolate mixture. Mrs. Henry Cox, Mrs. Geo. Gaass

Chocolate Cake

1½ c sugar
¾ c butter
3 eggs
2½ c flour
1 c sour milk
2 squares chocolate
1 tsp vanilla
1 tsp soda dissolved in 1-3 c boiling water

Cream sugar and butter, drop in the eggs and beat. Add sour milk, flour and vanilla. Add chocolate melted over hot water and soda. Bake in moderate oven. Nelle Klein

Chocolate Cake

2 eggs
1 c sugar
1 c sour milk
1 tsp vanilla
⅛ tsp salt
1½ c flour
2 squares chocolate
1 tbsp butter
1 tsp soda

Beat eggs, add sugar and vanilla , then milk and flour alternately. Melt chocolate and butter and add last. Bake in slow oven.

Mrs. R. S. Grundman

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Chocolate Potato Cake

2 c sugar
1 c butter (scant)
1 c potatoes (mashed)
3 eggs
½ c milk
2 c flour
2 tsp baking powder
2 tsp cinnamon
2 tsp cloves
½ tsp allspice
½ tsp nutmeg
1 tsp vanilla
½ c cocoa
1 c English walnuts

Cream sugar and butter, add eggs, mashed potatoes and milk. Sift together flour, baking powder, spices and cocoa, and add slowly. Add nuts and vanilla. Bake in greased loaf pan 1 hour, or in layer cake tins ½ hour.

Mrs. H. H. Sadler

Creole Whipped Cream Cake

½ c shortening
1 c sugar
1¾ c flour
¾ c milk
2 eggs
3 tsp baking powder
1 tbsp cocoa
1 tsp cinnamon

Cream shortening, add sugar and egg yolks and beat well. Sift together flour, baking powder, cocoa and cinnamon and add alternately with the milk. Fold in beaten egg whites. Bake in 2 greased layer cake pans and bake in moderate oven. Put together with the following.

COCOA WHIPPED CREAM

4 tbsp cocoa
1-3 c powdered sugar
½ tsp vanilla
1 c whipped cream

Mrs. Paul Scholte, Mrs. Geo. Gaass

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Chocolate Cake

1½ c sugar
½ c butter
2 beaten eggs
2 c flour
1 tsp baking powder
½ c sour milk
1 tsp vanilla
2 squares chocolate (melted)
1 c boiling water
1 tsp soda
2 tsp cocoa

Cream sugar and butter, add beaten eggs, then sour milk, vanilla and soda dissolved in a little hot water. Sift in the dry ingredients, add melted chocolate and lastly the boiling water. Bake in layers.

Mrs. M. T. Klein

Sour Cream Chocolate Cake

2 c sugar
2 tsp soda
¾ tsp salt
1 tsp baking powder
2-3 c cocoa
3 c flour
2 eggs
2 c sour cream
2 tsp vanilla

Beat egg yolks until light, add sour cream and vanilla, then sifted dry ingredients. If cream is very thick add a little water. Lastly add beaten egg whites. Bake in 2 layers in a moderate oven.

Mrs. Hattie Van Wyke

Chocolate Sour Cream Cake

1 c sugar
2 eggs
2-3 c sour cream
1 tsp baking powder
½ tsp soda
1¼ c flour
2 squares chocolate (melted)

Make in order given and bake in moderate oven. Mrs. D. C. Renaud

Mystery Cake

1½ c sugar
½ c butter
1 c milk
1 tsp vanilla
2½ c flour
¼ tsp salt
2 tbsp baking powder
1 egg yolk
1 egg white
1 square chocolate (melted)

Add chocolate to 1-3 of the batter and dab the chocolate over the white batter, making a marble effect. Mrs. J. P. Klein

Marble Cocoa Cake

2 c flour (sifted 5 times)
1 c sugar
½ c butter
3 egg whites
1 c milk
½ tsp vanilla
3 tsp baking powder

Cream butter and sugar, sift baking powder and flour and add alternately with milk, add flavoring and beaten egg whites. Separate batter and to ½ of batter add 3 tsp cocoa, ½ tsp each nutmeg, cinnamon and allspice and ¼ tsp soda. Beat well and drop into a buttered pan first a spoonful of white batter and then dark batter until all is used.

Mrs. Gradus Klein

Black Chocolate Cake

1½ c sugar
2 c flour
1 tsp soda
1 tsp vanilla
½ c butter
½ c milk
2 eggs
½ c grated chocolate
½ c milk

Mix sugar and butter. Drop in eggs. Add milk and flour. Cook ½ c milk and grated chocolate until thick. Add to cake mixture and last of all the soda dissolved in hot water.

Mrs. Herman Rietveld

Chocolate Cake

2 c light brown sugar
½ c butter
2 eggs
1 tsp soda
1½ square chocolate
½ c water
2 c pastry flour
1 tsp vanilla
½ c sour milk
¼ tsp baking powder

Cream butter, add sugar, add egg yolks, melt chocolate and add. Add sour milk in which soda is dissolved, add water and flour with baking powder alternately. Add vanilla and fold in beaten egg whites.

Mrs. C. Aschenbrenner, Mrs. Wm. Bruinekool

Indians

½ c butter
2 squares chocolate
1 tsp vanilla
2 eggs
1 c sugar
Pinch of salt
1 c nuts
½ c unsifted flour

Melt butter and chocolate. Beat together eggs and sugar. Mix the two mixtures. Add salt, flour, vanilla and nuts. Spread. Bake 15 minutes in moderate oven. Cut in squares.

Mrs. C. D. Renaud

Date Bars

3 eggs
1 c flour
1 c sugar
1 c dates
1 tsp baking powder
1 c nuts

Spread. Bake 15 minutes in moderate oven. Cut in squares and roll in powdered sugar.

Mrs. D. C. Renaud

Date Cakes

1 lb. dates
1 egg (beaten)
⅛ tsp salt
2 c water
1 c nuts
1 tsp soda
1¾ c flour
1½ c sugar
1½ tsp soda in flour.

Boil dates, water and soda. Let cool. Add the other ingredients. Bake in muffin pans. Serve with sauce.

SAUCE

1 c brown sugar
2 tsp cornstarch
1 tbsp butter
2 c water
1-16 tsp salt
1 tsp extract

Mrs. Arthur Kaldenberg

Sour Cream Tea Cakes

1 c sour cream
2 eggs
Flavoring, almond preferred
½ tsp soda
1½ c flour
1 c sugar
½ tsp salt
2 tsp baking powder

Mix soda with cream, add sugar and beaten eggs, sift flour, salt and baking powder and combine with sour cream mixture. Bake in muffin pans.

Mrs. E. S. Cook

Sour Cream Drop Spice Cakes

1-3 c butter
1 tsp vanilla
1½ c flour
2 tsp cinnamon
1 c light brown sugar
2-3 c sour cream
½ tsp cloves
1 c raisins
2 egg yolks
⅛ tsp salt
1 tsp soda
½ c nuts

Cream butter, add sugar, egg yolk, vanilla and sour cream. Add the rest of the ingredients. Beat 2 minutes. Fill greased muffin pans ½ full. Bake in moderate oven 15 minutes. Mrs. D. C. Renaud

Eggless Gems

1½ c brown sugar
1 c water
½ c butter
¼ c lard
1 tsp cinnamon
⅛ tsp nutmeg
¾ tsp salt
½ tsp cloves
1 c raisins

Boil for one minute the above ingredients add ½ tsp soda, 2 tsp baking powder, 2 c flour, ½ c nuts. Bake in buttered gem pans.

Mrs. F. F. Carpenter

Orange Cakes

1 c sugar
½ c orange juice
3 tbsp butter
Grated rind of 1 orange
2 eggs (beaten)
1 tsp baking powder
1½ c flour

If there is not enough orange juice to make ½ cup add water. Bake in gem pans. Frost or drop in powdered sugar.

Mrs. G. H. Waechter

Butter Scotch Squares

½ c butter
1½ c flour
2 c brown sugar
2 tsp baking powder
2 eggs
½ c nuts

Melt butter, add sugar. Let boil. Cool. Add eggs and beat well. Add flour, baking powder and nuts. Pour in square cake pan and bake in a moderate oven 20 to 30 minutes. When cold cut in squares. Leave in pan until ready to serve.

Mrs. J. H. Van Vleit

Chocolate Brownies

¼ c fat
1 c sugar
2 eggs
1 tsp vanilla
⅛ tsp salt
¼ c milk
2 squares chocolate
1 c flour
½ c nuts

Cream fat and sugar for 2 minutes. Add eggs well beaten, vanilla, salt and milk and beat for 2 minutes. Add the rest of the ingredients and beat 2 minutes. Pour into a shallow baking pan which has been fitted with waxed paper. Bake in a moderately slow oven for 30 minutes. Cool and cut in squares. Cover with chocolate frosting.

Mrs. John Onstine

Roxbury Cakes

2 eggs
½ c sugar
¼ c butter
½ c molasses
1¾ c flour
1 tsp cinnamon
½ tsp soda
⅛ tsp nutmeg
¾ c raisins
½ c milk
½ tsp cloves
1½ tsp baking powder
½ c English walnuts

Cream butter and sugar, add beaten egg yolks, soda, molasses and milk. Mix and sift dry ingredients and add. Add beaten egg whites then raisins and nuts.. Makes about 20 small cakes.

Mrs. A. N. Vander Iinden

Post Toastie Cookies

3 egg whites
1 c sugar
1 c cocoanut
2 c post toasties
½ tsp vanilla
⅛ tsp salt

Whip eggs until stiff, gradually add 1 c sugar. Fold in cocoanut and post toasties. Bake in gem pans in slow oven.

Mrs. J. P. Klein

White Cup Cakes

¼ c butter
¾ c sugar
2 egg whites
½ tsp vanilla
½ c milk
1 2-3 c flour
2 tsp baking powder

Mix as butter cake. Bake in gem pans. Freda Carpenter

Lady Fingers

3 egg whites
2 egg yolks
1-3 c powdered sugar
1-3 c flour
¼ tsp vanilla
⅛ tsp salt

Beat egg whites until stiff and dry, continue beating while slowly adding sugar and vanilla. Beat yolks until thick and lemon colored. Carefully fold egg yolks in the egg whites. Put flour and salt in sifter and sift into the egg mixture, folding gently until thoroughly mixed. Stirring or beating the mixture will make it too thin. Place in unbuttered lady finger pans. Bake 10 minutes in moderate oven. While still warm remove from pan.

Mrs. L. A. Kuyper

SAME EXCEPT

Use spoon and shape lady fingers 4½ in. long and 1 inch wide on tin sheet covered with unbuttered paper.

Fruit Strips

1½ c sugar
1½ c nuts
2 tbsp milk
1½ c flour
½ tsp salt
3 eggs
1 box dates
½ tsp baking powder

Beat eggs, add sugar, milk and dates (cut fine). Sift flour, salt, baking powder and nuts, add to first mixture. Bake in shallow pan. Cut in strips. When cold roll in powdered sugar.

Mrs. M. T. Klein

Leb. Kuchen

2 c molasses
2 tbsp butter
1 tsp cloves
1 c brown sugar
2 tsp soda
½ c almonds (chopped)
1 tsp mace
½ c citron (chopped)
1 c sour cream
2 tsp cinnamon
¼ lb. lemon peel (chopped)
3 c flour

Mix the molasses, butter and sugar and cook until well blended Add the rest of ingredients and pour ¼ inch thick into shallow well greased baking pans. Chill over night and in the morning bake in a moderate oven 10 minutes. Cut in bars and squares as soon as the cooky is removed from the oven.

Mrs. Nelle Klein

Cream Puffs

½ c butter
4 eggs
1 c hot water
1 c flour

Pour hot water over the butter. Let boil and stir in flour. Set aside. When cold beat in eggs, one at a time, beating vigorously. Drop on tins and bake in fairly hot oven. Put in any filling desired.

Mrs. Bert Baron

Kiddie's Cakes

1-3 c fat
1 c brown sugar
1 egg
1 c sour milk
1¾ c flour
1 tsp vanilla
⅛ tsp salt
1 tsp soda
¼ tsp cloves
¼ tsp mace
2 tsp cinnamon

Mix as butter cake. Bake in greased muffin tins in a moderate oven 20 minutes. Cover with any desired icing.

Mrs. Ross Schakel

Gold Cakes

¾ c butter
2½ c flour
2 tsp baking powder
1 tsp lemon extract
1½ c sugar
9 egg yolks

Cream butter and sugar. Beat egg yolks and add, then add other ingredients. Bake in muffin pans in slow oven. When cold spread with jelly and roll in cocoanut. Cover tops with white frosting. Nice to make with egg yolks left from Angel Food cake.

Mrs. John Onstine

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Cream Spice Cake

2 c brown sugar
2 c flour
½ c butter
1 c sour cream
5 egg yolks or 3 eggs whole
1 tsp soda
2 tsp cloves
2 tsp cinnamon
3 tsp allspice
⅛ tsp ginger and nutmeg

Mix and pour in loaf cake pan and bake slowly ¾ hour in moderate oven.

Mrs. Dave Ver Dught

Ginger Cake

½ c butter
½ c light brown sugar
1 c molasses
1 tsp soda dissolved in 1 c boiling water
2 eggs well beaten
1 tsp cinnamon
½ tsp cloves
1 tsp ginger
¼ tsp allspice
½ tsp salt
2 c flour sifted

Mix like butter cake. Bake in moderate oven.

Mrs. R. S. Grundman

Milkless, Eggless, Butterless Cake

1 c dark brown sugar
1 c water
1½ c seeded raisins
1-3 c lard
1 tsp cinnamon
1-3 tsp cloves
¼ tsp nutmeg
1-16 tsp salt

½ tsp soda
2 tsp B. powder
2 c flour

Put into a sauce pan the following, brown sugar, water, raisins, lard, spices and salt. Boil three minutes, then cool. When cold, stir in soda dissolved in a little hot water, then add flour sifted with baking powder. Bake in a loaf. Nuts make a splendid addition. This cake keeps indefinitely like fruit cake. Bake in slow oven.

Mrs. Wm. Bruinekool

Spice Cake

2 c brown sugar
1 c sour milk
½ c butter
1 c raisins
1 tsp cinnamon
1 c nut meats
1 tsp soda
½ c boiling water
2 c flour
2 eggs
⅛ tsp cloves
1 tsp nutmeg

Cream butter and sugar, add eggs and flour into which spices have been sifted. Add sour milk, raisins and soda dissolved in water.

Mrs. F. F. Carpented

Sour Cream Spice Cake

2 eggs
½ c brown or white sugar
1 c sour cream
1 c molassas
3 c flour
⅛ tsp salt
2 tsp soda
¼ tsp cloves
1 tsp cinnamon
½ tsp allspice
⅛ tsp nutmeg
1 c raisins

Beat eggs, add sugar, cream and molasses. Add sifted dry ingredients. Bake in moderate oven.

Johanna De Nooy

Spice Cake

1½ c sugar
½ c butter
2 eggs
1 c sour milk
1 tsp flavoring
1 tsp nutmeg
1 tsp cloves
1 tsp cinnamon
1 tsp soda
2 c flour

Cream butter and sugar, add eggs. Sift dry ingredients with flour and add with the sour milk, then add flavoring.

Mrs. Jno. Blommers

Quick Coffee Cake

4 tbsp butter
½ c sugar
1 c flour
½ c milk
1 egg
3 tsp baking powder
½ tsp salt
½ tsp cinnamon

Mix butter, egg and milk. Sift dry ingredients and add. Sprinkle some sugar and cinnamon over top and bake in moderate oven. Cut in squares and serve hot.

Mrs. Ralph Grundman ,Mrs. Will Van Sittert

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Coffee Cake

1½ c sifted flour
2 tsp baking powder
½ tsp salt
¼ tsp mace or nutmeg
6 tbsp sugar
2 tbsp shortening
1 egg
½ c milk or water

Sift dry ingredients, cut in shortening, add unbeaten egg and milk and stir to a smooth dough. Turn into a shallow pan and cover with top mixture.

TOP MIXTURE

4 tbsp sugar
2 tbsp flour
¼ tsp cinnamon
1 tsp butter

With a fork mix all ingredients thoroughly. Spread over top of cake and bake in a hot oven 25 minutes. Mrs. H. P. Vander Meulen

Old Fashioned Molasses Cake

½ c sugar
1 c molasses
½ c butter
2 eggs
1 tsp cinnamon
½ tsp cloves
3 c flour
1 c sour milk
1 tsp soda dissolved in a little boiling water

Mix like spice cake.

Mrs. Edward Fisher

Soft Molasses Cake

1 c molasses
½ c sugar
½ c lard
1 c boiling water
1 tsp cinnamon
1 tsp ginger
2½ c flour
½ tsp cloves
2 tsp soda
2 eggs well beaten

Mix like spice cake.

Mrs. P. A. Renaud

Apple Sauce Cake

1 c sugar
2-3 c butter
2 egg yolks
½ c hot water
1 tsp soda
1½ c cold apple sauce
1 c nut meats
1 c raisins
1 tsp cinnamon
1 tsp nutmeg
2 c flour

Mix like spice cake. Use egg whites for icing.

Miss Jennie Vos

Spice Apple Sauce Cake

1 c sugar
6 tbsp butter
1 c unsweetened apple sauce
¼ c hot water
1 tsp soda
¾ c raisins
½ c nuts
1 tsp cinnamon
¼ tsp nutmeg
¼ tsp cloves
2 c flour
1 tsp baking powder
¼ tsp salt

Cream sugar and butter, add apple sauce and hot water with soda in it, mix raisins with dry ingredients and add slowly. Bake in moderate oven 54 minutes.

Mrs. H. H. Sadler

Apple Sauce Cake

1 c sugar
½ c lard or butter
2 c flour
¼ tsp salt
1 c unsweetened apple sauce
1 tsp soda
3 tsp cocoa
1 tsp cinnamon
½ tsp nutmeg
¼ tsp cloves

Cream sugar and butter. Dissolve soda in apple sauce and add. Sift in dry ingredients. Nuts may be added.

Mrs. Geo. Sterrenberg

Pork Cake

1 lb. ground fat pork
1 pt. boiling water
3 c brown sugar
4 eggs
2 lb raisins
6 tsp cinnamon
1 tsp cloves
2 nut megs
1 lb. dates
1 c cherry preserves
¾ c molasses
1 c sour milk
2 tsp soda
1 tsp salt
6 c flour

Pour boiling water on ground pork, let cool, add brown sugar, eggs, raisins, dates, preserves, molasses and all the rest of ingredients. Bake in a slow oven.

Mrs. H. J. Vander Berg

Bread Cake

1 c sponge
½ c shortening
1 tsp soda
1 egg
1 c sugar
1 c raisins
1 c flour

Mix sponge, shortening, sugar, add egg, flour, spices and raisins. Add soda dissolved in a little hot water.

Mrs. S. F. Cole

Pork Cake

1 lb. fresh fat pork
1 pt. boiling water
1 c molasses
2 c sugar
4 eggs
5½ c flour
2 tsp baking powder
1 tsp soda
1 tsp salt
1 tsp cloves
1 tsp allspice
4 tsp cinnamon
2 tsp nutmeg
½ lb. citron chopped
¼ lb. orange peel chopped
¼ lb.. lemon peel
1 lb. seeded raisins
1 lb. seedless raisins

Put pork thru food chopper, cover with boiling water and let cool. Add rest of the ingredients, adding soda dissolved in a little hot water last. Pour in loaf cake pan or in bread pans and bake in a slow oven 1 hour.

Mrs. J. G. Klein

Snipper Koek

1 c sugar
1 c molasses
5 c flour
1 egg
1 c candied orange peel
1 c coffee
2 tsp soda

Mix sugar, molasses and egg, beat thoroughly. Add coffee into which soda has been dissolved, add flour and orange peel. Bake in loaf 1½ hours in moderate oven. To candy orange peel, boil 1 c ground orange peel, ½ c water and 1 c sugar.

Mrs. H. W. Pietenpol

Fruit Cake

2 c butter
2 c sugar
6 eggs
1 tsp salt
4 tsp baking powder
4 c flour
1 c grape juice
1 tsp cloves
1 tsp nutmeg
1 tsp allspice
2 tsp cinnamon
2 c raisins
2 c currants
1 c dates
1 c nuts
10 candied cherries
1 tbsp candied orange peel
1 tbsp candied lemon peel
3 tsp citron

Cream butter and sugar, add salt and egg yolks. Sift dry ingredients, take ½ and mix in a bowl with the fruits. Alternate remaining dry ingredients with the liquid and add to butter and sugar. Blend well and fold in beaten egg whites. Bake 2 hours.

Mrs. J. G. Klein

Fruit Cake

2 c brown sugar
2-3 c shortening
2 c water
2 c raisins
½ c candied lemon peel
2 tsp cinnamon
1 tsp cloves
1 tsp nutmeg
1 tsp allspice
1 tsp salt

Mix above ingredients, cook 3 minutes, cool and add 4 c flour, 2 tsp soda, 2 tsp baking powder and 1½ c nut meats. Bake in moderate oven 45 minutes. Will keep indefinitely.

Mrs. Ira Vriezelaar.

Delicate White Fruit Cake

½ c butter
1 1-3 c sugar
4 egg whites
½ tsp lemon extract
2¼ c flour
3 tsp baking powder
⅛ tsp salt
½ c sultana raisins
½ c shredded citron
2 tbsp flour
½ c almonds chopped
2-3 c milk

Cream butter and sugar, add egg whites beaten and flavoring. Stir in milk and flour. Roll in 2 tbsp of flour. Turn in round pan lined with waxed paper. Bake 45 minutes in slow oven.

Mrs. D. C. Renaud

Fruit Cake

1 c butter
2 c brown sugar
¼ c molasses
1 c strong coffee
1 tsp soda
3 c flour
8 egg yolks
1 lb. seeded raisins
1 lb. currants
¼ lb.. citron (chopped)
1 tsp cloves
1 tsp cinnamon
1 tsp nutmeg

Cream butter and sugar, add spices and molasses with half the soda dissolved in it and well beaten egg yolks. Add coffee with remaining half of soda, beat in the flour, add fruit well mixed and floured. Bake in slow oven 3 hours. To prevent cake drying while baking put deep pan full of hot water in oven.

Mrs. Geo. Sterrenberg

White Fruit Cake

1 c butter
2 c sugar
1 c milk
2½ c flour
7 egg whites
2 tsp baking powder
1 lb. seeded raisins
1 lb. almonds
¼ lb. citron
1 tsp lemon

Cream sugar and butter. Blanch and cut almonds. Mix all thoroughly before adding the fruit.

Mrs. A. N. Kuyper

Prune Cake

2½ c sugar
¾ c butter, or butter and lard mixed
1 1-3 c cooked prunes
2½ tsp soda
1 1-3 c butter milk or sour milk
1-1-3 tsp cinnamon
¾ tsp cloves
2 eggs
3 c flour

Cream butter and sugar, add prunes and well beaten eggs, then dry ingredients alternaaed with liquid. Bake in loaf or layers in a moderate oven.

Mrs. J. Van Wyke

Waechter Lumber Co.

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Prune Cake

1 c sugar
2-3 c butter
3 eggs
1 c prunes
4 tbsp sour milk
1 tsp soda
1 tsp cinnamon
1 tsp cloves
1 tsp allspice
1 tsp nutmeg
1½ c flour

Cream butter and sugar, add eggs. Sift dry ingredients with flour, cook and chop prunes, dissolve soda in a little boiling water. Use egg whites for frosting.

Mrs. H. L. Renaud

Blackberry Jam Cake

2-3 c butter
1 c sugar
3 eggs
¾ c blackberry jam
1-3 c sour milk
1 tsp soda
2 c pastry flour
1 tsp baking powder
1 tsp cinnamon
½ c nutmeg grated

Cream shortening, add sugar gradually, add beaten egg yolks and jam. Sift flour, measure, add remaining dry ingredients, sift three times. Dissolve soda in sour milk. Add flour and milk alternately, beat well, fold in egg whites, bake in two lawers 25 minutes in moderate oven.

Mrs. Nelle Klein

Gold Frosting

1 whole egg or 2 egg yolks
⅛ tsp salt
2 c powdered sugar
1 tbsp lemon juice
2 tbsp butter
1 tbsp milk (or more)

Beat all together and let ripen ½ hour.

Mrs. J. P. Klein

Caramel Frosting

2 c brown sugar
¾ c water
2 egg whites
1 tsp vanilla
¼ tsp maple

Boil sugar and water until it threads. Pour slowly over beaten egg whites and beat until cold.

Mrs. J. P. Klein

Chocolate Icing

2 c powdered sugar
2 tbsp butter
1-3 c cocoa
1 tsp vanilla
2 egg yolks
2 tbsp top milk
1-16 tsp salt

Let stand 40 minutes.

Mrs. Jno. Onstine

Fruit Filling

1 c milk
2 tsp cornstarch
1 c sugar
¾ c nuts
1 egg
¾ c raisins

Heat milk. Mix sugar, cornstarch and eggs and add to milk. Cook, cool and add nuts and raisins.

Mrs. T. Veenschoten

Fruit Filling

1 c sugar
½ c flour
¼ tsp salt
1¾ c water
¼ c lemon juice
2-3 c drained crushed pineapple
½ c dates chopped
½ c nuts

Mrs. J. G. Klein

Caramel Nut

2 c medium brown sugar
1 c white sugar
3 tbsp flour
¼ tsp salt
1-3 c evaporated milk
1-3 c water
1 tbsp butter
½ c pecan nuts
1 tsp vanilla

Heat milk and water add sugar and flour mixed. Boil until it will form a soft ball when dropped in cold water. Remove from fire, cool, add butter and vanilla, beat until creamy, add nuts and spread on cake.

Mrs. D. C. Renaud

Caramel Frosting

2 c brown sugar
2-3 c sour cream
1 tsp vanilla
½ c nuts

Boil sugar and sour cream until syrup dropped in cold water forms a soft ball. Cool. When cold beat until mixture changes color, add vanilla and nuts.

Mrs. Nelle Klein

Cocoanut Marshmallow Icing

2 c sugar
⅛ tsp cream tartar
¾ c water boiling
2 egg whites
5 marshmallows cut fine
¾ tsp lemon or vanilla
1 c fresh cocoanut

Mix sugar, cream of tartar and boiling water. Cook until it spins a thread 4 inches long. Beat egg whites stiff and gradually add syrup. Do not scrape pan. Add marshmallows and flavoring. Beat until creamy, spread between layers and on surfaces of cake. Cover all with cocoanut.

Mrs. D. C. Renaud

Frosting For Two Cakes

1 c water
3 egg whites
¾ tsp cream tartar
1 tbsp white corn syrup
2¼ c sugar
⅛ tsp salt

Beat egg whites and add ¼ tsp cream of tartar. Add 1 tbsp sugar to eggs when beating to prevent curdling afterwards. Boil water, syrup, sugar and ½ tsp cream of tartar to firm soft ball stage. Add ½ of the syrup to egg whites gradually beating all the time. Let remaining syrup come to a boil again and boil to hard ball stage, add to eggs as before, add salt. Melted chocolate or any flavoring may be added. May be kept in a well covered jar for a few days, if kept in a cold place. Add a little water if too stiff.

Mrs. Abram Van Houwelling

Fig Filling

1 c milk
1 c sugar
3 egg yolks
1 tbsp cornstarch
1 pkg ground figs

Mix sugar and cornstarch, add egg yolks then add all to hot milk. Cook until thick and add figs.

Mrs. H. C. Renaud

Fig Filling

1 pkg figs
1 c sugar
1-3 c butter
1-3 c water

Boil until thick. Spread on cake while warm.

Mrs. Jno. Klein

Lemon Filling

1 c milk
3 egg yolks
1 tbsp cornstarch
1½ lemon grated rind and juice
1 c sugar

Heat milk, mix sugar, cornstarch and egg yolks and add to milk, cook, add lemon, when cool spread between layers. Mrs. D. C. Renaud

Same as above except use 1 c raisins and 1 c nuts instead of lemon. Mrs. Renaud

Gelatine Cake Filling

1½ c milk
4 egg yolks
¾ c sugar
½ pt. cream
1½ tbsp flour
¼ c cold water
2½ tsp gelatine
1 tsp vanilla

Heat milk, add beaten egg yolks to which sugar and flour have been added. Cook until thick. Take from stove, add gelatine which has been soaked in cold water. Beat until smooth. When cold add the cream, whipped and extract. Mrs. Edw. Cook

Chocolate Fudge Icing

1 square chocolate
1 tbsp butter
2 c sugar
1 tsp vanilla
1 c hot water

Boil water and chocolate until well mixed. Add sugar and boil to soft ball stage being careful not to stir while boiling. Add vanilla and butter. Let cool. Beat until creamy. Mrs. Arthur Klein

Seven Minute Icing

1½ c sugar
⅛ tsp cream tartar
6 tbsp water
⅛ tsp salt
2 egg whites
Flavoring

Combine ingredients, put in double boiler over boiling water. Keep water boiling constantly and beat for 7 minutes, with Dover egg beater. Remove from fire, beat until cool.

Kathryn Schakel

Seven Minute Maple Icing

Same as above icing except use.

¼ c sugar
¾ c maple syrup
1 egg white

Mrs. Grace Vander Zyl

Prune Cake Filling

1 c pitted prunes
1 tsp lemon juice
1-3 c orange marmalade
1-3 c nuts

Put prunes through food chopper. Combine with ingredients.

Mrs. Arthur Klein

Uncooked Raisin Fudge Filling

2 sq. chocolate or ¼ c cocoa
1 tsp butter
1½ c powdered sugar
1 tsp vanilla
1 c chopped raisins
1-3 c hot water

Melt chocolate and butter in double boiler over hot water, add sugar, then hot water gradually beating until smooth, add raisins and vanilla. Let stand until thick enough to spread between layers. Use cinnamon for flavoring and coffee instead of water if liked. Do not put between layers while they are hot or the filling will melt.

Mrs. D. C. Renaud

Fluffy Frosting

2 c sugar
2 egg whites
1 c water
1 tsp extract
1 tsp corn syrup

Boil sugar, water and syrup until it spins a thread. Pour over stiffly beaten egg whites. Beat until cool. Mrs. D. C. Renaud

Fruit Icing

2 c sugar
2-3 c water
2 egg whites
2-3 c raisins
2-3 c nuts
5 figs

Boil sugar and water to soft ball stage. Pour slowly on well beaten egg whites. Put fruit through food chopper, add to cooled icing.

Mrs. J. P. Klein

Orange Icing

4 tbsp butter
4 tbsp orange juice
Rind of 1 orange
Powdered sugar to thicken

Mrs. H. Veenstra

Tutti-Frutti Icing

2 c sugar
⅛ tsp cream tartar
¾ c boiling water
2 egg whites
½ tsp vanilla
½ tsp orange flavoring
1-3 c chopped raisins
8 chopped maraschino cherries
½ c chopped nuts
2 tbsp chopped citron
2 tbsp chopped orange peel

Cook sugar, cream of tartar and water until a thread 4 inches long forms. Beat until creamy add rest of ingredients. Use as filling and icing.

Mrs. Renaud

Custard Filling

1 c sugar
2 tbsp flour
3 egg yolks
½ tsp almond extract
1 c milk
½ c almonds

Mix sugar and flour and add egg yolks. Add to hot milk. Cook until thick. Add extract and chopped almonds. Mrs. J. P. Klein

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PASTRY

"What moistens the lip and what brightens the eye,
What calls back the past, like a rich pumpkin pie?"

Pie Crust

1½ c flour
½ tsp salt
½ c lard
½ c water (scant)

Cut in fat with two knives or pie flaker. Add cold water (ice water is best), roll thin and bake in a hot oven. Mrs. J. Wesselink

Pie Crust For One Crust Pie

1 c flour
1-3 c lard
1-3 tsp salt
1-6 c cold water

Sift flour and salt. Chop lard into flour with a spoon and add water. Work as little as possible. Mrs. Harold Thomassen

Berry Pie (Any fresh berry)

2 c berries
1 c sugar
2 tbsp flour
¼ tsp salt

Pick over, wash and drain berries. Mix together sugar, flour and salt and pour over berries. Fill pan lined with plain pastry and cover with top crust. Fasten edges securely and prick the top generously. Bake in a hot oven (425 degrees) until well browned. Mrs. J. F. Dykstra

Pine Apple Pie

1 c grated pineapple
½ c pear or apple
2-3 c sugar
1 dessert spoon cornstarch (rounding)
1 dessert spoon minute tapioca (rounding)

Mix fruit and put in pie crust. Mix sugar, cornstarch and tapioca and put over fruit. Put top crust over mixture. Brush top of crust with cream. Bake. Dormitory

Lemon Pie

1½ c milk or water
2 large tbsp flour
Butter size of walnut
3 eggs
Rind and juice of 1 lemon
1 c sugar

Mix sugar and flour and add eggs and butter and water. Boil and remove from stove and add grated rind and juice of 1 lemon. Beat whites of eggs stiff for frosting with 2 tbsp sugar. Bake the shell and pour the above mixture in shell and put on frosting and return to oven and brown, taking from 10 to 15 minutes to bake through. Mrs. H. J. Boland, Mrs. Y. T. Van Niewaal

Lemon Sponge Pie

3 egg yolks
1 tbsp flour
¼ tsp salt
½ c sugar
1-3 c lemon juice
1 tsp grated lemon rind
4 tbsp water
3 egg whites
½ c sugar

Beat egg yolks, add flour, salt, lemon juice, rind, sugar and water. Cook in double boiler until mixture will coat a spoon, stirring constantly. Remove from fire. Beat egg whites until stiff, add sugar. Beat for one minute, fold into cooked mixture. Pile lightly into baked shell and bake slowly for 10 minutes, or until brown on top. Serve with whipped cream. Nelle Klein, Mrs. S. Van Vliet

Butterscotch Pie

1 1-3 c milk
2 egg yolks
1 1-3 c light brown sugar
1 tbsp butter
1½ tbsp flour

Beat egg yolks with a little milk. Mix sugar with flour and egg yolks. Add milk when hot. Boil and add butter. When cold, fill baked crust and add meringue made of two egg whites.
Mrs. S. Van Vliet

Delicious Pie

4 egg yolks
1 c sugar
1 tbsp gelatine
½ pt. whipped cream
1 orange (juice)
½ c pineapple juice
2 oranges may be used instead of one with pineapple

Cook in a double boiler. Remove from fire and add gelatine which has been soaked in ¼ c cold water. An hour before serving add ½ pt. whipped cream on top. Mrs. S. Van Vliet

Blackberry Pie

1 tbsp gelatine
¼ c cold water
1 pt. Blackberries and juice
¼ c cold water
Vanilla
Salt
Whipped cream

Prepare gelatine or jello and berries. Cool. When almost ready to set, pour into previously baked crusts. When ready to serve, cover with whipped cream flavored with powdered sugar and vanilla.

Ellen E. Stanley, Ottumwa, Iowa

Whipped Cream Pie

Sweeten and flavor 1 c whipped cream. Spread in baked pie shell and decorate top with dots of red jelly.

Mrs. F. E. Yates, Ottumwa, Iowa

Prize Pineapple Pie

½ c sugar
⅛ tsp salt
2 tbsp cornstarch
1½ c milk
2 eggs
1 c crushed pineapple
½ tsp vanilla

Mix sugar, salt and cornstarch and slowly add the hot milk. Cook in a double boiler fifteen minutes. Pour on 2 egg yolks and return to boiler and cook 5 minutes. Cool and add pineapple, well drained and vanilla. Pour in baked crust. Cover with merringue and brown.

Mrs. G. G. Thomassen

Black Walnut Pie

1 c brown sugar
1½ c sweet milk
2 egg yolks
4 level tbsp cornstarch or flour
½ c chopped black walnuts
½ tsp vanilla

Heat milk in double boiler. Add sugar and cornstarch. Next add beaten egg yolks and boil until thick. Remove from fire and add walnuts and vanilla. Lastly fold in well beaten egg whites and top with whipped cream or use egg whites for meringue.

Mrs. J. Van Wyke

Peach Pie

2-3 c sugar
2 eggs
1 c boiling water
1 tbsp cornstarch
Peaches

Mix sugar and cornstarch. Add boiling water. Cook and add 2 beaten egg yolks and cook a little longer. Cool and add peaches. Pour in baked pastry shell and add meringue and dot with marshmallows here and there. Brown.

Mrs. Ine Renaud

Pineapple Tarts

3 c flour
1 tsp salt
1 c lard
¾ c water
½ c butter

Sift flour and salt. Cut in lard with two knives. Add ice water. Roll thin, dot with cold butter. Fold. Roll thin. Cut in 5 inch squares and put in muffin pans. Fill with pineapple filling. Pull up points of crust and pin with toothpick or twist. Bake in a very hot oven.

FILLING

1 large can crushed pineapple
1 c sugar
2 eggs
4 tbsp flour

This makes 26 tarts.

Mrs. J. Wesselink

Chocolate Pie

4 tsp cocoa
3 tbsp cornstarch
2 egg yolks
2 tbsp butter
½ c sugar
¼ tsp salt
2 c milk
1 tsp vanilla

Melt butter and add cocoa and cornstarch. Then add beaten egg yolk, sugar, milk and flavoring. Top with egg whites or whipped cream.

Mrs. J. P. Klein

Grape Pie

1 c sugar
2 c skins and pulp
1 tbsp butter

Separate skins from pulp, then simmer the pulp over the fire. Remove and rub through colander to take out seeds. Put skins and pulp together, add sugar and butter. Bake with upper and lower crust.

Mrs. H. Veenstra

Hawaiian Belle Pie

2 egg yolks
¾ c evaporated milk
¼ c water
½ tsp salt
2 tbsp pineapple juice
1 tbsp lemon juice
3 tbsp flour
½ c sugar
2 tbsp butter
½ c shredded cocoanut
1 tbsp powdered sugar
2 slices pineapple or 1 small can crushed pineapple

Beat egg yolks thoroughly. Add milk and water and beat again. Mix salt, flour and sugar. Add to the milk and eggs, then mix and add butter and cocoanut. Cook in double boiler until thick. Remove from fire and stir in fruit juice. Put in baked pie shell, cover with pineapple, cut in small pieces and sprinkle with powdered sugar. Cover with meringue made of whites of egg beaten stiff with a half cup of powdered sugar. Brown in oven. This makes a good sized pie.

Helen Neyenesch

Rosette Wafers

2 eggs
1 tsp sugar
¼ tsp salt
1 c sweet milk
1 c flour (little more if necessary)

Beat eggs light with sugar and salt. Add milk and flour. Beat until smooth. Makes 40 rosettes. Screw handle into iron. Put in hot lard to heat before dipping it into batter. Do not let batter come over the top of iron. If wanted for oyster patties, omit sugar from batter.

Mrs. G. Van Vliet

Kentucky Pie

1½ c sugar
½ c butter
3 c milk
1 c raisins
4 tbsp cornstarch
4 egg yolks

Boil sugar, butter and milk, then add raisins, and egg yolks. Beaten egg whites on top. Makes 2 big or 3 small pies.

Marie Blom

Cheese Straws

Roll out plain or puff paste to one fourth inch thick. Sprinkle ½ surface with grated cheese. Fold over, press edges together and roll out again to ¼ inch thick. Repeat 2 or 3 times. After last rolling, cut into strips about five inches long by one half wide and bake in a hot oven, 400—425 degrees until nicely browned.

Mrs. G. G. Thomassen

Date Pie

1 c seeded dates (chopped)
3 tbsp hot water
½ c sugar
1-3 c flour
⅛ tsp salt
2 eggs
2 c milk
1 tsp vanilla
1 tbsp butter

Mix the dates and hot water and let stand for five minutes or longer. Mix the sugar, flour and salt and blend thoroughly. Add the eggs and milk and cook in a double boiler until very thick and creamy. It will take about 20 minutes to thicken this mixture. Add dates and vanilla and pour into baked pie crust. Chill and when ready to serve, top with whipped cream or with meringue.

Mrs. J. P. Klein

Open Face Apple Pie

1½ c sugar
½ c flour
¼ c milk or cream

Mix sugar and flour in unbaked pie crust. Pare and cut apples in eighths. Place these in sugar and flour. Dot heavily with butter and add milk or cream and bake. (Delicious).

Mrs. Ine Renaud

Lemon Pecan Pie

3 egg yolks
⅛ tsp salt
4 tbsp lemon juice
½ c pecan meats
1 c sugar
4 tbsp flour
1 1-3 c water
¼ tsp lemon rind

Beat egg yolks, add sugar and beat for one minute. Add flour and salt. Mix well. Add lemon juice, rind, and water and cook until thick. Add pecan meats and pour in baked pie shell. Cover with meringue. Dot with pecan meats and brown in oven.

Helen Neyenesch

Pumpkin Pie

¾ c pumpkin
1¼ c sugar
2 tsp cinnamon
⅛ tsp salt
½ tsp nutmeg
3 eggs
1 tbsp flour
2 c milk

Beat eggs slightly. Add sifted dry ingredients. Add the pumpkin (free from lumps). Lastly add the milk. Pour in shell and bake in a moderate oven until set. This amount is for one large pie. For two pies double the ingredients and use five eggs. May flavor with ginger.

Mrs. H. J. Boland, Nelle Klein

Pineapple Gelatine Pie

2 tsp gelatine
1-3 c cold water
¼ c lemon juice
1 c pineapple juice
2-3 c sugar
2 c shredded pineapple
2 c whipped cream

Soak gelatine in cold water. Let pineapple juice come to a boil and pour over the gelatine. Add lemon juice, sugar and shredded pineapple. Let cool and whip. Whip the cream and add 1½ c to the mixture reserving ½ c to spread over the top. Pour in baked shell. Makes 2 large pies. Esther Ver Ploeg, Mrs. J. Blommers

Caramel Pie

2 egg yolks
2 tbsp flour
¾ c brown sugar
2 tbsp butter
1½ c milk

Boil the mixture stirring constantly. Top with the whites of two eggs or with whipped cream. Mrs. J. P. Klein

Mock Mince Meat Pie

3 pts chopped apples
3 pts. green tomatoes
4 c brown sugar
1 1-3 c vinegar
¾ tsp pepper
¾ c butter
3 c raisins
1 tsp cloves
¾ tsp allspice
3 tsp salt

Mix apples with tomatoes and drain. Add remaining ingredients, except butter, bring gradually to boiling point and let simmer 3 hrs. Add butter and bake between crust.

Mrs. Abr. Van Houweling, Mrs. M. Vander Linden

Snow Pie

1 pt. boiling water
2 tbsp cornstarch (rounding)
1 egg
1 c sugar (scant)
A pinch of salt

Cook above ingredients thoroughly, remove from stove, add flavoring and white of 1 egg beaten stiff. Put in a baked crust. Serve with whipped cream when cold. Mrs. C. Halbert, Marie Hoeven

Raisin Pie

1½ c seedless raisins
1 tbsp flour
1½ c boiling water
Juice and rind of 1 lemon or vinegar
½ c sugar

Cook raisins in boiling water until tender. Mix flour and sugar add to raisins stirring until thick. Add lemon and butter and cool slightly. Bake with two crusts.

Mrs. H. Veenstra

Flora Dora Pie

¼ c butter
½ c sugar
1 egg
¾ c flour
1 tsp baking powder
¼ c milk
1 tsp vanilla

Cream shortening and add sugar, then add well beaten egg. Mix and sift flour and baking powder and add alternately with milk to the first mixture. Add vanilla and turn into 2 oiled paper cake pans. Bake in a moderate oven 350 degrees for 40 minutes. Turn out and when cool put together with custard.

CUSTARD

1 c milk
1 tbsp butter
½ c sugar
1 tbsp flour
2 eggs
¾ c cocoanut
2 c crushed pineapple

Heat milk and butter in a double boiler. Pour scalded milk over the egg mixture and cook in a double boiler. Add cocoanut and pineapple. Cool and spread on one layer. Adjust another layer on top and cover with meringue made of egg whites and 4 tbsp sugar and ⅛ tsp vanilla. Place in the oven a few minutes to brown on top.

Mrs. J. F. Dykstra

Chiffon Pie

1¼ c sugar
1¼ c boiling water
3 eggs
½ c flour
Juice of 1 orange
½ tsp salt
Juice of 1 large lemon

Mix sugar, flour and salt. Add boiling water and cook 15 min. Add well beaten egg yolks, juice of fruit and cook until thick. Cool. Make meringue of whites of eggs, ½ c powdered sugar and 1 tsp lemon juice. Whip ¼ of meringue into custard and put into baked pie shell. Cover with rest of the meringue and brown in moderate oven. This makes one good sized pie.

Helen Neyenesch

Custard Pie

1 pt. milk
1 tbsp flour
3 eggs
5 tbsp sugar
1 tsp vanilla
Nutmeg

Scald pint of milk and cool. Stir 1 tbsp sifted flour into sugar. Beat yolks of eggs to a cream and add to flour and sugar. Then add vanilla and beaten whites and lastly milk by degrees. Grate nutmeg on top. Bake 20 or 25 minutes. Mrs. Y. T. Van Niewaal

Bitter Sweet Chocolate Pie

1 c sugar
3½ tbsp cornstarch or 2½ tbsp flour
½ tsp salt
1-3 c cocoa
2 eggs
1½ c hot milk
1 tsp vanilla

Heat milk. Mix dry ingredients and add egg yolks. Add hot milk and cook. Let cool, add 2 egg whites beaten stiff and vanilla. Pour in baked crust. Put whipped cream over top and sprinkle bitter chocolate over same. Mrs. G. H. Waechter, Nelle Klein

Cranberry Meringue Pie

1½ c sugar
½ c cold water
2 c cranberries
1 tbsp flour
2 eggs
1 tbsp butter
½ tsp vanilla
2 tbsp baking powder

Cook sugar and water to a syrup, add the cranberries. Cook until they pop. Cool a little. Mix smoothly in a bowl the flour and yolks of eggs, add 3 tbsp of the juice of the cooked cranberries, then add the berries and simmer for 3 minutes. Stir in butter and vanilla and set aside to cool. Turn filling into deep pie crust previously baked, cover with meringue made from stiffly beaten whites of eggs and powdered sugar. Place in cool oven to set and slightly brown the meringue. Cover with whipped cream in place of meringue is very good. Mrs. Wiggert Langerak

Mock Cherry Pie

1 c cranberries
1 tbsp butter
⅛ c water
½ c seeded raisins
1 c sugar
1 tbsp flour
1 tsp almond

Mix and bake with two crusts. Mrs. G. G. Thomassen

Burnt Sugar and Banana Pie

2 ripe bananas
2 egg whites
2 egg yolks
½ tsp salt
½ c sugar
½ c flour
1½ c milk
6 tbsp sugar
½ tsp baking powder
1½ tsp vanilla

Line a medium pie plate with pastry and bake at 500 degrees for 12 minutes. Scald 1 c milk in a double boiler and add ¼ c sugar which has been caramelized. Cook until caramel is dissolved. Place flour in a measuring cup and add enough milk to make a smooth paste and fill cup with milk. Beat egg yolks slightly and add ¼ c sugar, salt and flour paste. Pour scalded milk over the mixture and stir constantly. Return to double boiler. Remove. Cool and pour in pastry shell and cover with meringue made of two egg whites adding 2 tbsp sugar and baking powder and brown.

Mrs. J. F. Dykstra

Mince Meat

4½ qts. of apples
7 lbs. of beef
1 lb. suet
2-3 qt. molasses
2-3 qt. vinegar
2 qts sugar
1½ qt. water
1½ qt. currants
1 qt. raisins
1½ tbsp salt
1½ tbsp cinnamon
1½ tbsp cloves
1½ tbsp allspice
½ tbsp pepper
½ tbsp ginger
1 tbsp nutmeg

Boil meat until thoroughly done, grind meat and suet through meat grinder, chop apples. Add rest of ingredients, mix thoroughly. Cook slowly until done.

Mrs. H. L. Renaud

Cream Pie

2 c milk
2 eggs
2 tbsp flour
½ c sugar
1 tsp extract

Moisten flour with a little milk. Add sugar and egg yolks (well beaten), add slowly to boiling milk. Remove from fire, add extract. Pour into baked crust. Beat whites of eggs until light, add 2 tbsp of sugar and spread over top. Dust with sugar and brown in oven.

Mrs. J. Hackert

Rhubarb Pie

1 egg
1 c sugar
1 tbsp flour
1 tsp butter

Beat egg and add sugar, flour and butter. Mix thoroughly with cubed rhubarb and put in pie crust and bake. Very good.

Mrs. Ine Renaud

Sour Cream Pie

1 c sour cream
1 c sugar
2 eggs
1 c raisins
1 tsp cinnamon
½ tsp allspice
2 tbsp sugar

Make a custard of above and bake in an unbaked pie crust. Beat the whites stiff and add 2 tbsp sugar and when pie is baked top the pie with frosting and put back in oven to brown. Nuts may be added.

Mrs. Y. T. Van Niewaal

Walnut Cream Pie

1 c milk
3 tbsp flour
1 c sugar
1 egg
½ c English walnuts chopped fine
1 tsp vanilla

Mix and cook as for cream pie.

Mrs. J. V. Lankelma

Cranberry Pie

1 c cranberries
½ c raisins
1 tsp butter
1 c sugar
1 tbsp flour
⅛ c water
1 tbsp almond flavoring

Mrs. G. H. Waechter

Cocoanut Custard Pie

1 c cocoanut
1 pt milk
½ c sugar
2 eggs
A little salt

Beat the eggs very light. Add sugar and beat with the eggs until light and lemon colored. Stir into the milk and add the cocoanut. Pour into deep pie plate lined with plain pastry and bake in a moderate oven for 30 minutes.

Mrs. J. Hackert

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PUDDINGS and DESSERTS

"Give to airy nothings a local habitation and a name."

Bread Pudding

3 slices dry bread
½ c raisins
¾ c sugar
1 pt. fresh milk
2 eggs

Break bread in pieces. Put ½ in bottom of buttered baking dish, add raisins and rest of bread. Beat eggs, add sugar and milk and flour over bread. Let stand an hour and bake in moderate oven 45 minutes. Serve with sauce.

SAUCE

1 c water
½ tsp vinegar
1 tbsp cornstarch
½ tsp lemon or vanilla
¾ c sugar
¼ tsp salt

Mrs R. R. Lautenbach

Same except use.

2 c bread crumbs
1 qt. milk
3 eggs
1 tbsp butter
¾ c sugar
¼ tsp salt

Add 2 squares of chocolate if liked or 1 c cocoanut. Serve cold or hot with or without sauce or cream.

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Caramel Pudding

2 c milk
1 c sugar

Heat milk, do not boil. Brown sugar in frying pan. Pour on milk and set on back of stove to melt.

½ c flour
½ tsp salt
1 egg
1 c milk
¾ c sugar
1 c nuts

Mix flour, sugar, milk, eggs (beaten) and salt. Put in first mixture, cook until thick. When cold add 1 c nuts.

Mrs. Tunis H. Klein

Same except add 1 c dates and serve with whipped or top cream.

Post Toasties Pudding

3 eggs
3 c milk
½ c sugar
2 c post toasties
1 tbsp butter
¼ tsp salt
½ tsp vanilla

Beat eggs, add milk and rest of ingredients. Add ½ c raisins if liked. Bake in moderate oven 30 minutes. Serve with or without cream.

Mrs. T. Plette

Baked Custard

1½ pts. milk
3 eggs
½ c sugar (scant)
½ tsp salt
½ tsp lemon extract
¼ tsp nutmeg

Heat milk in double boiler. Beat eggs and sugar until very light, add salt and lemon extract and hot milk. Moisten pan with water and fill with custard. Set in pan of hot water. Sprinkle with nutmeg and bake until firm.

Miss Jennie Vos

Same except put custard in individual cups and bake in a pan of water 45 minutes. When cold turn out on plates and serve with sauce.

SAUCE

1 egg yolk
1 tbsp sugar
½ tsp flour
½ tsp vanilla
1½ c milk

Heat milk, mix sugar and flour, add rest of ingredients and add to milk. Cook and pour over custard. Serves 5. Mrs. T. Plette

Same except place a marshmallow in bottom of each cup before putting custard in cups.

Ellen E. Stanley, Ottumwa

Chocolate Eclairs

½ c water (hot)
5 eggs
½ c butter
1 c flour

Let water and butter come to a boil, add the flour, putting it all in at one time. Stir until thick. Let cool. Add first 2 eggs, then 3 eggs beat constantly. Drop and form into strips 2 in. long and ½ in. thick. Bake in hot oven about 35 minutes.

FILLING

2 c milk
1-3 c cold water
2-3 c sugar
1-3 c flour
1-3 tsp salt
3 tbsp cocoa
1 tsp vanilla

Mix flour and water add to boiling milk. Mix sugar, salt and cocoa and add. Cook thoroughly. When cold add vanilla and 1 c cream whipped.

Mrs. Nelle Klein

Same as above except make larger, 1 in. by 5 in. and split on one side and fill with chocolate sauce.

SAUCE

1 c sugar
1-3 c cake flour
1½ squares chocolate
⅛ tsp salt
2 eggs or 4 yolks
2 c milk
1 tsp vanilla

Mix dry ingredients, add eggs slightly beaten, add scalded milk in which melted chocolate has been added. Cook 15 minutes in double boiler, add flavoring and cool.

Same except Eclairs are filled with filling and covered with chocolate frosting.

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PHONE 103

Chocolate Dessert

1 pt. milk
Chocolate to taste
1 c sugar
4 egg yolks

Cook above mixture in double boiler 20 minutes, add 1 envelope gelatine. Let cool and add beaten whites of 4 eggs. Crumble 24 cocoanut macaroons and pour custard over and let stand 6 hours or longer.

Mrs. G. G. Gaass

Chocolate Fudge

1 angel food cake
2 c sugar
2 tbsp cocoa
1 c milk
2 tbsp corn syrup
1 tbsp butter

Mix sugar, milk, cocoa and syrup together, boil over a slow fire until it forms a soft ball in water, add butter, remove from fire, cool until luke warm then beat until creamy. Make fudge after cake is in oven so it will still be soft and creamy. When cake is cooled split lengthwise, spread bottom layer with fudge, put on top top layer of cake then another layer of fudge. Cool. Serve with whipped cream to which nuts have been added. Miss Simmons

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PHONE 105

Cocoa Pudding

PART I

2 tbsp cocoa
1 egg
½ c sour milk

Mix and cook in double boiler until thick.

PART II

1 tbsp butter
½ tsp baking powder
1 c sugar
1 tsp soda
1½ c flour
½ c sour milk

Add part I to part II. Bake. Serve with sauce.

SAUCE

1 c sugar
½ c flour
½ c hot water of pineapple juice

Mix and cook. Remove from stove and add chopped figs, dates, raisins, nuts and pineapple.

Mrs. A. Van Drimmelen

Cottage Pudding

2 eggs
1 c sugar
1-3 c butter
2-3 c milk
1 2-3 c flour
2 tsp baking powder

Cream butter and sugar, add beaten eggs, water, flour and bakin powder. Bake 20 minutes in rather hot oven.. Serve with vanilla, lmon or chocolate sauce.

Dormitory

Cottage Pudding

¼ c butter
2-3 c sugar
1 egg
1 c milk
2¼ c cake flour
4 tsp baking powder
½ tsp salt

Cream butter and sugar, add eggs well beaten. Mix and sift flour nnd baking powder and salt, add alternately with the milk to first mixture. Turn into butterea cake tin and bake 35 minutes. Serve with vanilla or hard sauce.

Verna Halbert Bird

Date Krummel Torte

1 c dates (cut)
½ c pineapple (crushed)
1 c nuts
1 tsp baking powder
½ tsp salt
1 tbsp flour
1 c sugar
2 eggs
2-3 c bread crumbs or 3 rusks

Beat egg until light, add sugar, rusks or crumbs and drained pine apple, then rest of ingredients. Grease and flour pan. Bake in moderate oven. Cut in squares and serve with whipped cream.

Mrs. A. N. Kuyper, Mrs. D. C Renaud

Date Pudding

4 egg whites
1 c fine cracker crumbs
3 tsp baking powder
1 c nuts
1 c sugar
1 lb. dates
¼ tsp salt
1 tsp vanilla

Beat egg whites very stiff, add sugar, slowly beating. Add the rest of the ingredients. Place in a square cake pan and bake in a moderate oven 30 minutes. Cut in squares and serve topped with whipped cream.

Mrs. R. C. Amidon

Crumble Pudding (8 to 10 servings)

1 lb. dates
1 c dry bread crumbs
1 c sugar
¼ tsp salt
6 eggs
3 tsp baking powder
1 c nuts
1 tsp vanilla

Cut dates, add crumbs, sugar, nuts, baking powder and vanilla. Beat eggs very light and add to mixture. Bake in moderate oven 35 minutes in flat bread pan. Turn out and cool, then crumble into pieces. Serve with unsweetened whipped cream.

Mrs. Y. T. Van Niewaal, Mrs. H. Vander Waa

Date Pudding (20 servings)

2 c dates
2 c nuts
3 c sugar
1¾ c flour
½ tsp salt
3 tbsp baking powder
½ c milk
1½ tsp vanilla
6 eggs

Mix dry ingredients. Beat egg whites until stiff. Beat egg yolks and add to the whites, add milk and vanilla and dry ingredients. Bake in slow oven.

Mrs. Nelle Klein

Cherry Cobbler

1 c sugar
1 tbsp butter
1 egg
1 c milk
2 c flour
2 tsp baking powder

Mix well and put in greased pan. Pour the following mixture over batter.

2 c cherries
1 c sugar
2 c boiling water or 1 c water and 1 c cherry juice

Bake in a moderate oven 30 minutes.

Mrs. Arthur Klein

Apple Cobbler

2 c apples
1 c water
2-3 c sugar
¼ tsp cinnamon

Peel and slice apples and cook in 1 c water until soft, add sugar and spice. Put in baking dish. Make biscuit dough, roll size of baking dish and place over apples. Cut holes in top. Bake 15 minutes, then pour syrup mixture over the top and finish baking.

SYRUP MIXTURE

½ c light brown sugar
½ c water

Mix and boil 3 minutes. Pour while hot over baking cobbler. Bake 10 minutes. Serve warm with cream. Mrs. H. W. Pietenpol

Peach Dumplings

Roll baking powder biscuit dough thin and cut in rounds the size of a saucer. On each round lay a peach half or peach and sprinkle with sugar and bits of butter. Roll up, pinch together at top and place in a deep pudding dish. Sprinkle sugar over top and dot with butter. Just before placing in oven pour ½ c boiling water over all. Bake 30 minutes. Serve hot with cream and sugar.

Mrs. Jacob Heemstra

Apple Dumplings

Prepare same as peach dumplings. Bake until half done then pour syrup over dumplings.

SYRUP

1 c water
2-3 c sugar
4 tbsp butter
¼ tsp nutmeg
1 tsp sorghum

Boil syrup mixture 5 minutes then pour over hot dumplings. Serve with cream while hot.

Dormitory

Dumplings in Syrup (8 to 10 Servings)

1½ c sugar
⅛ tsp salt
2½ c hot water
1 tsp vanilla
1 tbsp butter

Burn ½ c sugar dark brown, add 1 c sugar, water, butter, salt and vanilla. Boil 10 minutes.

Dumplings

½ c sugar
2 tbsp butter
½ c milk
1 tbsp baking powder
¼ tsp salt
1½ c flour

Cream butter and sugar, add milk, then sifted flour, baking powder and salt. Drop by spoonfuls into boiling syrup. Bake in moderate oven 30 to 40 minutes. Serve topped with ice cream, plain or whipped cream. Mrs. Chas. Lautenbach, Mrs. Hugo Kuyper

Raisin Pudding

2 c brown sugar
3 c water
1 tbsp butter

Boil until like syrup.

BATTER

1 c flour
1 tsp cinnamon
½ c sugar
2 tsp baking powder
½ c milk
½ c raisins
¼ tsp salt

Mix batter and drop in above syrup and bake.

Mrs. B. F. Vander Linden

Rice Pudding

1 c boiled rice
½ c sugar
1 qt. water
1 tsp salt
½ pt whipped cream

Boil rice briiskly in water 45 minutes. Do not stir but shake pan. Keep covered. Drain in colander and run cold water through it. When cold, add cream and sugar. Let stand 2 haurs. Serve in sherbert cups and pour maple syrup on top:

Mrs. Carl Aschenbrenner

Rice Dainty. (10 to 12 Servings)

1 c cold cooked rice
½ pt. whipped cream
¼ c sugar
1 small can grated pineapple
1 pkg. marshmallows

Cut marshmallows. Mix ingredients several hours before using and put in cold place.

Mrs. G. H. Waechter

Mothers Rice Pudding

1 c rice
2 c water
1 tsp salt
3 eggs
1 qt. milk
2 tbsp butter
Flavoring

Boil rice in salt water until tender, cool. Beat eggs, sugar and milk and add to rice. Put in baking dish, dot with butter, flavor and bake.

Mrs. J. W. Wesselink

Steamed Plum Pudding

4 c currants
2 c cherries
1 c shredded candied peel
5 tsp baking powder
2 tbsp butter
2 lemon rinds
1 tbsp ginger
2 c seedless raisins
2 c suet or 1 lb.
1 lb. chopped apple
2 c flour
1 c almonds
2 nutmegs grated
1 c fruit juice
2 c raisins seeded
2 2-3 c sugar
2 c bread crumbs
1 tsp salt
2 orange rinds grated
1 tbsp cinnamon
10 eggs

Serve with whipped cream or Vanilla sauce. Mix thoroughly and steam 5 hours.

Mrs. L. A. Kuyper

Baked Plum Pudding

1 c suet
1 c nuts
1 c dark brown sugar
2 eggs
1 c fruit juice
1 c dates
1 c figs
½ c milk if needed
2½ c flour
1 tsp salt
2½ tsp baking powder
1 tsp cinnamon
¼ tsp cloves
¼ tsp nutmeg
1 c candied pineapple and cherries

Sift dry ingredients, add dates, figs, nuts, suet and sugar, then beat eggs and fruit juice. If dough is too stiff add ½ c milk. Serve with vanilla sauce. Bake 3 hours.

Mrs. J. P. Klein

Jello Plum Pudding

1 pkg. lemon jello
¾ c raisins
¼ c citron (cut)
¼ tsp salt
1¾ c water (boiling)
¾ c nuts
½ tsp cinnamon
¾ c grape nuts
¾ c cooked prunes
¼ tsp cloves

Mix while hot, let cool and serve with whipped cream.

Mrs. H. O. Wormhoudt

Steamed Raisin Puffs

1-3 c butter
2-3 c sugar
1 tsp vanilla
2 eggs
1 c raisins
1 tsp nutmeg
2 c flour
1 c milk
⅛ tsp salt

Cream butter and sugar for one minute, add rest of ingredients and beat 3 minutes, fill small pudding molds ½ full, steam 1 hour. Serve warm with butterscotch sauce.

BUTTERSCOTCH SAUCE

1 c dark brown sugar
2 c water
2 tbsp flour
⅛ tsp salt
1 tbsp butter
1 tsp vanilla

Minnie Vanden Berg

Apricot Pudding

2 c flour
1 c milk (scant)
2 tbsp butter
1 tbsp sugar
¼ tsp salt
2 tsp baking powder

Mix flour, baking powder, butter, sugar and salt, then add milk. Roll dough ½ inch thick. Boil 1 c of apricots. When done drain, mash and sweeten to taste. Spread on the dough and roll. Wrap in a napkin. Put on colander and steam 2 hours. Serve with hard sauce.

SAUCE

½ c butter
1 c sugar
2 egg whites

Cream butter and sugar and add beaten egg whites. Flavor with vanilla.

Mrs. Wilton McCarthy

Hingham Pudding

½ c sugar
¼ c butter (melted)
½ c molasses
1 tsp soda
Mix and steam 3½ hours.

1 c cold water
2 c flour
¾ c raisins or dates
½ c nuts
Serve with sauce.

SAUCE

1 egg
1 tsp vanilla
½ c butter

2 tbsp cold water
1 c powdered sugar

Beat egg light and add warm melted butter then other ingredients.

Mrs. Bess Wormhoudt

Steamed Pudding (12 to 14 servings)

2 c grated raw potato
½ c butter
1¼ c flour
1 c sugar

1 tsp cinnamon
¼ tsp cloves
½ tsp salt
1 tsp soda dissolved in the potatoes

Cream butter and sugar, add spices and salt, then potatoes and flour. Steam 3 hours. Serve with hard or any soft sauce. Reheat when served.

Mrs. G. H. Waechter

Steamed Suet Pudding

½ c suet chopped fine
½ c molasses
½ c sweet milk

½ c raisins
½ tsp soda
1 tsp salt

Flour enough to make stiff batter about 1 1-3 c. Heat milk to boiling point, add suet and soda then add molasses, salt, flour and raisins dusted with flour. Steam 1½ hours. Serve with vanilla sauce.

Mrs. Jacob Heemstra

Suet Pudding

1½ c kidney suet chopped
2 c raisins
3 c toast (ground)
3 eggs
2 c brown sugar
Mix and steam 3½ to 4 hours.

1½ c milk
¼ c citron chopped
1 tsp soda
1 tsp cinnamon
1 tsp nutmeg
Serve with any sauce desired.

Mrs. Arthur Klein

Strawberry Short Cake

2 c flour
4 tsp baking powder
½ tsp salt
2 tsp sugar
1-3 c butter and lard mixed
½ c milk (more if needed)

Mix and sift flour, baking powder and salt. Cut in shortening. Add milk. Moll. Bake in quick oven about 15 minutes. Spread crusts with butter, put sugared berries between layers and on top. If individual servings are liked cut with biscuit cutter before baking. Serve with cream or whipped cream. Any fruit may be used.

Dormitory

Steamed Float With Dressing

4 egg whites
1 tbsp hot water
¼ tsp cream of tartar
½ c grape jelly

Beat whites until foamy and add cream of tartar. Continue beating until dry. Melt jelly with hot water and slowly add to beaten egg whites. Turn into well buttered mold and steam 25 minutes. When cold unmold and serve with boiled custard.

Custard

4 egg yolks
2 c milk
½ c sugar (or more)
½ tsp vanilla
¼ tsp salt

Use cornstarch and 2 egg yolks if desired. Mrs. G. Hankamp.

Tapioca Pudding

2 c brown sugar
3 c water
1 c minute tapioca
1 tsp vanilla
1lb. dates
½ c nuts

Boil 1 hour in double boiler. Mrs. R. A. Vander Wal

Cream Tapioca

6 tbsp tapioca
1 c water
1 qt. milk
1 tsp salt
4 eggs
1 c sugar

Soak tapioca in water over night. Heat milk, stir in tpioca and salt. Stir until it thickens and is clear, add sugar tnd beaten egg yolks. Beaten whites may be stirred in ar put on top and browned. Flavor, add 1 c grated pineapple drained and serve with whipped cream if liked.

Mrs. Dan Kamp

Pineapple Tapioca

1 c tapioca
2 lemons (juice)
2 c pineapple grated
3 egg whites
3 c sugar

Soak tapioca in water over night. Cook until clear, add sugar and pineapple. Let boil, add lemons and whites of eggs well beaten. Do no cook after adding eggs. Serve with whipped cream.

Dormitory

Peach Tapioca

1 can peaches
½ tsp salt
1 c pearl tapioca
1 c sugar

Drain peaches. Soak tapioca 1 hour in cold water to cover. To peach syrup add enough boiling water to make 3 cups. Heat to boiling point, add tapioca drained from cold water, add sugar and salt. Cook in double boiler until transparent. Line pudding dish with peaches cut in quarters, cover with tapioca and bake in moderate oven 30 minutes. Serve with cream or whipped cream. If minutes tapioca is used ¼ less. Any fruit may be used. If apples are used add juice of ½ lemon.

Jennie Vos

Boston Cream Pie

1-3 c fat
2-3 c sugar
2 eggs
1 tsp vanilla
¼ tsp lemon extract
⅛ tsp salt
2-3 c milk
2 c flour
2 tsp baking powder

Cream fat, sugar and eggs, add rest of ingredients and beat. Bake in two layers. Use cream filling between layers and top with whipped cream.

FILLING

½ c sugar
4 tbsp flour
1 tsp butter
⅛ tsp salt
1½ c milk
1 egg
1 tsp vanilla

Heat milk in double boiler. Mix flour, sugar and salt and beaten egg, and add to hot milk. Add butter and vanilla last.

Verna Halbert Bird

Prune Whip

3 lb. prunes
1½ c sugar
1 pt. whipped cream
1 c nuts

Soak prunes over night, cook until very tender and not much water left on them. Remove seeds, add sugar and cram whipped very stiff. Put on ice. Serve cold in shrbert glasses,

Mrs. Carrie Halbert

Con Ke Train (6 servings)

1 can Eagle brand condensed milk
Nuts

Boil for 3 hours, 1 can milk left in sealed can. Remove from water and let cool slightly. Open and add nuts while warm. When cool, thin with top milk until right consistency for pudding. Serve with whipped cream. If used as a dessert place a spoonful of pudding on angel food or sponge cake and top with whipped cream.

Mrs. Paul Scholte

Norwegian Prune Pudding

½ lb. prunes
2 egg whites
1 1-3 c boiling water
2 c cold water
½ c nuts
1-3 c cornstarch
1 c sugar
1 inch stick cinnamon
1 tsp lemon juice

Wash prunes and soak for 1 hour in cold water. Boil until soft in same water. Remove seeds, add prunes to water then add sugar, cinnamon and boiling water, boil 10 minutes. Dilute cornstarch with water to pour easily, add to prune mixture and boil 5 minutes. Remove cinnamon, add lemon juice, fold in beaten egg whites. Mold and cool. Serve with whipped cream. Mrs.. J. F. Dykstra

Pineapple Temptation

Angel food cake
Pineapple
Vanilla ice cream

Lay ½ inch slices of angel food cake on a plate. Cover with crushed sweetened pineapple, over this place a layer of vanilla ice cream, cover all with maraschino sauce. Garnish with mints.

MARASCHINO SAUCE

1 c cream whipped
2 tbsp maple syrup
1 egg white
2 tbsp minced maraschino cherries
2 tbsp powdered sugar

Beat egg white and add to whipped cream, add sugar and beat until stiff then add syrup and cherries. Mrs. Edw. S. Cook

Same except use sponge cake. Cover with vanilla ice cream, then layer of sponge cake. Mix 1 c stiffly whipped cream, 3 tbsp sugar, ½ c nuts, ½ c diced marshmallows, 1-2 c maraschino cherries and put over last layer of cake and cover or surround all with chocolote sauce. Bake in gem pans if desired.

Kisses

6 egg whites
1 tbsp vinegar
1 ¾ c sugar

Beat egg whites until light, add gradually ½ of the sugar then ½ of the vinegar, continue beating, then add the rest of the sugar and vinegar (gradually) and beat about 2 minutes. Drop by spoonfuls on waxed paper and bake in slow oven. When cold these may be filled with whipped cream, adding chopped nuts and maraschino cherries.

Mrs. Nelle Klein

Same except use 4 egg whites, 2 tbsp vinegar, 1 c sugar. Fill greased muffin pans ½ full. Bake. Remove the inside and use as cases for ice cream or fruit.

Mrs| H. R. Dieleman

Heavenly Hash

1 pt. whipping cream
3½ c pineapple
6 bananas
¾ lb. marshmallows
3½ c white cherries
½ c sugar

Drain diced pineapple and seeded cherries, break marshmallows in pieces, and cut bananas, add to drained fruit. Whip cream very stiff add sugar and add to fruit. Serve in sherbet glasses topped with maraschino cherries. Add nuts if liked.

Dormitory

Ice Cream Sandwiches

Bake sponge or angel food cake in a rectangular pan. When cool cut in rectangular pieces. Split lengthwise and arrange with slices of vanilla ice cream cut 1 inch thick. Cover cream with remaining halves of cake, pile whipped cream on top and add nuts to cream. If liked pour chocolate sauce over whipped cream before adding nuts. Serve immediately.

Mrs. H. W. Pietenpol

Fluffy Dessert

4 egg whites
1 box raspberry jello
1 c nuts
½ c sugar
1 c boiling water
24 marshmallows cut

Beat egg whites stiff and add sugar. Dissolve jello in boiling water. When cool, add jello to beaten whites, also nuts and marshmallows. Chill and serve with whipped cream.

Mrs. E. J. Faassen

Same except add 1 c pineapple.

Mrs. John Blommers

Jello Paradise Pudding

1 pkg lemon jello
1 pt. boiling water
½ c blanched almonds
12 marshmallows cut
12 maraschino cherries
6 macaroons crushed
¼ c sugar
¼ tsp salt
1 c heavy cream whipped

Dissolve jello in boiling water. When cold and slightly thickened, beat with a rotary egg beater until consistency of whipped cream. Mix and add cherries, marshmallows, macaroons, sugar and salt. Fold in whipped cream. Turn into mold, chill. Serve in slices with whipped cream.

Mrs. J. P. Klein

Same except add 1 small can pineapple and pecans instead of almonds.

Mrs. L. A Kuyper

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Nesselrode Pudding

1 c whipped cream
1 c canned cherries
½ c powdered sugar
1 c pineapple
1 tbsp gelatine
1 c nuts

Dissolve gelatine in 1-3 c hot water let cool and mix all lightly together. Flavor with vanilla and pour into molds. Let stand on ice several hours. Serve with whipped cream.

Mrs. J. F. Dykstra

Lemon Jello Bavarian Cream

1 pkg. lemon jello
½ pt. water
½ pt. pineapple juice
1 c crushed pineapple
1 c heavy cream

Dissolve jello in ½ pt. boiling water. Cool slightly and add ½ pt. pineapple juice. When cool and beginning to thicken, whip until it will drop from a spoon in a lump like mass. Add 1 c pineapple. Beat cream and sweeten to taste and add to mixture. Pour into wet mold and set in a cold place to harden. Turn from mold and garnish with cherries or sliced pineapple. Any flavor of jello may be used and add any other fruit liked. Color ½ of mixture pink if desired and put in layers.

Mrs. J. Wesselink

Maple Mousse (12 servings)

1 pt. cream (whipping)
1-3 box gelatine (1 rounding tbsp)
4 eggs
¼ c powdered sugar
1 c maple syrup
1 tsp vanilla
¾ c nuts

Soak gelatine in cold water (enough to cover) for 10 minutes. Boil syrup and sugar until it threads. Beat yolks of eggs and add to hot syrup slowly. Add gelatine. When cool (not cold) add whites of eggs well beaten, then add whipped cream, vanilla and nuts. Serve with whipped cream.

Mrs. Tunis H. Klein

Lemon Souffle

1 c sugar
1 tbsp butter
2 tbsp flour
1 c milk
2 eggs
1 lemon (rind and juice)

Cream butter and sugar, add flour, lemon juice and egg yolks and milk. Beat whites of eggs and fold in last. Put in baking cups. Steam in slow oven until done. Serve with whipped cream.

Mrs. Arthur Kaldenberg

Maple Sponge

1 envelope sparkling gelatine
1½ c cold water
½ c hot water
2 egg whites
1 c nuts
2 c brown or maple sugar

Soak gelatine in cold water 5 minutes. Put sugar and hot water in sauce pan, bring to boiling point and let boil 10 minutes. Pour syrup gradually on soaked gelatine. Cool and when nearly set, add whites of eggs beaten stiff and nuts. Turn into mold first dipped in cold water and chill. Serve with custard made of yolks of eggs, sugar and ⅛ tsp salt, milk and flavoring. Mrs. Arthur Klein

Same as above except slice and serve with whipped cream.

Almond Souffle'

4 tbsp butter
4 tbsp flour
⅛ tsp salt
1 2-3 c milk
½ c sugar
3 egg yolks
1 tsp vanilla
½ tsp lemon extract
½ c shredded almonds
3 egg whites stiffly beaten

Melt butter, add flour and salt. Blend and add milk. Cook slowly until thick. Add egg yolks, beat 2 minutes. Fold in the rest of the ingredients and pour into buttered pan. Set in pan of hot water and bake in moderate oven 30 minutes. Unmold and serve with fudge sauce.

SAUCE

2-3 c sugar
3 tbsp cocoa
1 tsp butter
1 tsp vanilla
2 tbsp flour
1 c milk
⅛ tsp salt

Mix flour, sugar and cocoa, add water and cook until creamy.

Mrs. Nelle Klein

Caramel Charlotte Russe'

1 c water (hot)
1 c sugar
2-3 c almonds (shredded)
2 tbsp gelatine
⅛ tsp salt
2 c whipped cream
¼ c cold water
1 tsp vanilla

Place sugar in skillet and slowly heat until it has melted into a light colored liquid, add hot water and boil 5 minutes. Soak gelatine in cold water 5 minutes, add the hot syrup and stir until gelatine is dissolved. Cool and allow to stiffen a little. Beat until very frothy and fold in the remaining ingredients. Pour in mold lined with lady fingers. Serve with whipped cream.

Mrs. J. A. Kuyper

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Mock Charlotte Dessert

2 c water
5 tbsp sugar
3 tbsp cornstarch
2 eggs
1-6 tsp salt
1 tsp vanilla
1 c milk
1 tsp lemon extract

Bring water, salt and 3 tbsp sugar to boil. Moisten cornstarch in cold water, add to mixture and let boil. Add well beaten whites of eggs and beat in hot milk and 2 tbsp sugar. Beat yolks of eggs and stir in boiling milk and vanilla. Cool. When ready to serve, put white mixture in dishes and pour yellow mixture over it.

Hattie Harmsen

Macaroon Pudding

1 qt. milk
4 eggs
1 c sugar
½ pkg. No. 3 gelatine (acidulated)
1 doz. macaroons
1 tsp vanilla

Separate eggs, add sugar to yolks and a little milk. Mix well and add milk and gelatine. Cook until it curdles. Beat whites of eggs stiffly, add hot mixture to egg whites and add vanilla. Pour ½ of mixture in mold and place 6 macaroons in it, add rest of mixture and rest of macaroons and set aside to stiffen. Cut in slices and serve with whipped cream.

Mrs. Nina Van Gorp

Macaroon Bavarian Cream

2 tbsp gelatine
½ c cold water
1½ c boiling water or pineapple juice
2 tbsp lemon juice
¼ tsp salt
½ c sugar
½ c macaroons (crushed)
1 c diced pineapple
1 c stiffly whipped cream
1 egg white beaten
¼ c red cherries

Soak gelatine in cold water 5 minutes, add boiling liquid and stir until gelatine has dissolved. Add the sugar and lemon juice and cool until it begins to thicken. Beat until very thick and fluffy. Fold in the rest of the ingredients and beat in a cold place until mixture holds its shape. Pour into mold to stiffen. Cut in slices and serve with whipped cream.

Mrs. H. H. Sadler

Orange Cream (20 Servings)

6 oranges
1 envelope gelatine
¼ c water
1 c sugar
1 pt. whipping cream
6 egg yolks

Soak gelatine in water and add grated rind of 2 oranges. Strain juice of 6 oranges, add 1 c sugar. Cook ½ pt. of cream and well beaten egg yolks in double boiler until thick, add the gelatine and orange rind and remove from fire. Let stand 2 minutes then add the sugar and orange juice. Beat until about the consistency of soft custard. Whip the other ½ pt. of cream and add to mixture. Place in mold to harden and serve with whipped cream.

Mrs. H. H. Sadler

Macaroon Dessert

1 pt. cream
1 tbsp sugar
¼ lb. macaroons
½ c maraschino cherries

Whip cream, add cherries, sugar and crushed macaroons.

Mrs. Herman Veenstra

Marshmallow Pudding

1 tbsp gelatine
½ c water
2 egg whites
1 c sugar

Soak gelatine in water ½ hour. Beat egg whites thoroughly and add 1 c sugar. Fill cup containing gelatine with hot water and add it to the beaten egg whites and sugar. Beat 20 minutes. Flavor with vanilla. Place mixture in wet mold to harden. Serve cold with chocolate sauce.

SAUCE

1 c sugar
1 c thin cream
1 tbsp butter
1½ squares chocolate
½ tsp vanilla

Boil 7 minutes. Stir constantly. Serve warm over pudding.

Hattie Vander Meulen

Marshmallow Pudding (8 to 10 Servings)

½ lb. marshmallows
½ tsp vanilla
1 c nuts
1 c cream (whipped)
¼ c maraschino cherries
2 tbsp powdered sugar

Cut marshmallows, cherries and nuts. Whip cream. Add sugar and vanilla. Mix above ingredients, mold and chill. Pudding should be mixed 24 hours before serving. Pineapple can be used instead of cherries.

Mrs. Y. T. Van Niewaal

Marshmallow Loaf

1 c sugar
½ c water
1 tbsp plain gelatine
1 tbsp cold water
4 egg whites

Boil sugar and water until it threads. Fold syrup into stiffly beaten egg whites. While warm add gelatine which has been soaked in the cold water. Divide into two parts and color ½ pink. Dust small loaf cake pan with powdered sugar. Pour in ½ of white mixture, sprinkle with nuts, cocoanut and diced maraschino cherries, add ½ of pink mixture then remaining part of white mixture, sprinkle with nuts, cocoanut and cherries and then the remaining pink part. Set in cold place to harden. When ready to serve dip mold just for an instant into hot water then turn out on platter which has been dusted with powdered sugar. Cut in slices and garnish with halves of fresh strawberries. Other colorings and fruits may be used.

Mrs. D. C. Renaud

Graham Cracker Pudding

¾ c butter
½ c powdered sugar
1½ c graham crackers crumbled
2 unbeaten egg yolks
1 c dates
1 c nuts
½ c water
½ granulated sugar

Cream butter, powdered sugar and egg yolks together, add the crumbled crackers, chopped dates and nuts. Boil water and granulated sugar until it spins a thread then pour over the beaten whites of eggs. Mix altogether and pour in mold to cool. Serve with whipped cream.

Mrs. Nina Van Gorp

Delicious Dessert

½ lb. graham crackers and vanilla wafers
½ lb. marshmallows cut fine
½ lb. nuts
½ lb. dates
½ c sweet cream

Mix and knead like bread. Shape in roll and let stand 24 hours. Serve with whipped cream.

Mrs. Olson, Montezuma

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PELLA. IOWA

PURITAN DRUG CO.

Graham Torte (8 to 10 Servings

1 c sugar
¼ c milk
1½ tsp baking powder
½ c butter
3 eggs
½ tsp vanilla
½ c nuts
22 graham crackers

Cream butter and sugar, add beaten egg yolks and milk, then rolled crackers mixed with baking powder. Add vanilla and nuts and lastly the whites of eggs beaten until stiff. Put into 2 layer cake pans. Bake in slow oven 20 minutes. Serve with whipped cream and candied cherries. May be served with custard if desired.

Mrs. Y. T. Niewaal

Graham Cracker Dessert

1 c brown sugar
2 eggs (reserve 1 yolk for filling)
½ c nuts
¼ c butter
2 c graham crackers rolled
2 tsp baking powder
1 c milk
2 tsp flour

Beat eggs, yolks and whites separately. Cream butter and sugar, add milk, then rest of ingredients, adding egg whites last. Bake in slow oven in 2 cake tins.

FILLING

½ c sugar
2-3 c milk
1 tsp flour

Heat milk, add sugar and flour mixed and pour over beaten egg yolk, add vanilla. Cook in double boiler. Cool and put between layers of cake. Serve with whipped cream.

Mrs. Fultz



Where Your Radio Dollar Gets Distance. Van Den Berg Electric Co. Phone 59

Lemon Torte

½ c butter
5 tbsp milk
1 c sugar
1 c flour
4 egg yolks
1 tsp baking powder
Flavoring

Mix ingredients and spread in two pans. Beat 4 egg whites, add 1 c sugar, beat and spread on the two pans of batter. Sprinkle with chopped nuts. Bake in slow oven until light brown. Put together with lemon or any other fruit filling.

LEMON FILLING

4 egg yolks
1 c sugar
½ c butter

Cook in double boiler.

Mrs. H. O. Wormhoudt

Same except sprinkle cinnamon over meringue before baking.

1 c sugar
1 lemon juice and rind
1 egg beaten
1 tbsp water

Cook in double boiler. Bake torte in round pans and sut in wedge shape pieces.

Mrs. L. F. Bousquet

Bisque Tortoni (6 servings)

2 eggs
1 c whipping cream
1¼ c milk
1 tbsp gelatine
1 c sugar
3 tbsp cold milk

Dissolve gelatine in milk. Beat yolks of eggs, add sugar. Scald milk, add eggs and sugar, cook 2 minutes. Remove from fire and stir in gelatine, cool, add pinch of salt to egg whites and beat stiffly, whip cream, add vanilla. Combine mixtures. Dry 1 doz. almond past macaroons, roll fine and sprinkel ocer dessert.

Mrs. H. L. Renaud.

Tortoni Pudding

¾ c granulated sugar
¾ c water
3 eggs
1 pt whipped cream
12 macaroons
Vanilla

Boil sugar and water until it threads. Beat eggs separately, then mix and slowly add the syrup, beating constantly until thick and creamy. Cool and add vanilla. Brown macaroons in oven then crush them. Place ½ of crumbs in bottom of forms, add pudding and then place remaining over top. Place cover on mold and pack in salt and ice 4 hours.

Mrs. R. S. Grundman

Almond Ice Box Cake

½ c butter
1½ c powdered sugar
3 egg yolks
1 tsp vanilla
¼ tsp almond extract
¼ tsp salt
½ c shredded almonds
3 egg whites
1 c stiffly whipped cream

Cream butter, add sugar, beat, add egg yolks, beat 3 minutes, add rest of ingredients. Beat egg whites until stiff. Fold in carefully, then fold in whipped cream. Pour into a mold which has been lined with lady fingers or sponge cake. Chill for 12 hours. Slice and serve with whipped cream. 2 cups of macaroons can be used instead of ½ c almonds if desired.

Mrs. Nellie Klein

Chocolate Ice Box Cake

1 sponge cake
3-8 lb. sweet chocolate
3 tbsp sugar
½ pt. whipping cream
3 tbsp water
4 egg yolks
4 egg whites
1 tsp vanilla

Bake sponge cake in bread tin. When cool divide, cut cake in 3 pieces. Line bread pan with oiled paper. Place one piece of cake in the pan. Melt chocolate in double boiler, add sugar, water and beaten egg yolks. Cook until smooth, stirring constantly. When cool add the stiffly beaten egg whites. Pour ½ of filling over cake put in another piece, then remaining part of filling. Place third piece on top and set in ice box 12 hours. Slice crosswise, cover with whipped cream and chopped nuts.

Mormitory

whipped cream and chopped nuts.

Dormitory

Easy Ice Box Cake

1 lb. vanilla wafers crushed
1 c pineapple crushed

Put in layers in pan and place in ice box 24 hours. Serve with whipped cream.

Mrs. D. C. Renaud

Graham Cracker Ice Box Cake

2 c graham crackers rolled
½ c nuts
½ c dates
1 tsp vanilla
¼ tsp salt
1 c sugar
½ c butter
3 egg yolks
3 egg whites

Mix crumbs, nuts, dates, vanilla and salt. Cream butter and sugar, add egg yolks, one at a time and beat for 2 minutes after each egg yolk has been added. Add cracker mixture and fold in stiffly beaten egg whites. Pour into mold and set in ice box 24 hours. Serve with whipped cream.

Mrs. W. C. Ver Ploeg

Chocolate Ice Box Pudding

6 oz. sweet chocolate
4 tbsp sugar
2 tbsp water
5 eggs
1½ doz lady fingers

Cook chocolate, sugar and water in double boiler. Cool, add egg yolks one at a time, beating thoroughly. Fold in beaten egg whites, line pan with oiled paper, put in alternate layers of lady fingers with mixeure until all are used. Let mixture stand 36 hours. slice and serve with whipped cream.

Miss Simons

Same except use 30 lady fingers. ¼ c water. Mrs. J. F. Dykstra

Pineapple Ice Box Cake

1 pt. milk
¾ pkg. gelatine
1 large can pineapple
24 lady fingers
¾ c sugar
1 bottle maraschino cherries
1 tsp vanilla
½ c nuts
1½ pts. whipping cream

Line chop plate wtih lady fingers. Scald milk (do not boil) add sugar, salt and vanilla. Cool, add gelatine soaked in 1 pt. water 3 minutes. Set in cold water 5 minutes. When set add drained pineapple, add 1 pt. cream beaten stiff. Pour over lady fingers and add more lady fingers. Set over night. Slice and serve. Whip ½ pt. cream, add nuts and maraschino cherries and put over cake.

Dormitory

Orange Ice Box Cake

3 eggs
¼ c granulated sugar
1 tbsp cornstarch
1 c whipping cream
¼ c milk
¼ c orange juice
Grated rind of 1 orange
½ c sweet butter
1 c confectioners sugar
32 lady fingers

Separate eggs, place well beaten yolks in double boiler with granulated sugar, cornstarch and milk, cook slowly, stirring constantly until thick and smooth, remove from fire, add juice and grated rind of orange and let cool. Cream sweet butter with confectioners sugar and add to first mixture. Then fold in stiffly beaten egg whites. Line pan with half of the lady fingers, pour in filling, cover with rest of lady fingers. Place in ice box 12 to 14 hours. Serve with whipped cream.

Mrs. L. A. Kuyper

ICE CREAM and SHERBETS

"Although cold by nature, I am favored by all,
And there is scarcely a dinner, a luncheon or ball,
At which I am not present, and I am happy to say,
There's not a house in town where I'm not the entree."

Cherry Sherbet

1 qt. canned cherries
1 qt. water
Mix and freeze.
Juice of four lemons
Sugar to taste

Mrs. L. F. Bousquet

Cranberry Ice

1 qt. cranberries
1 qt. water
2 c sugar
3 egg whites

Boil cranberries and water until soft, put through sieve, cool, beat egg whites and add to fruit and freeze. Mrs. James Hacke

Maple Ice Cream

2½ c maple syrup
5 eggs
1 qt. cream
1 pt. new milk

Beat egg yolks and add to syrup. Put in double boiler and bring to boil. Strain and add beaten whites, cream and milk. Flavor with vanilla and freeze. Mrs. H. J. Hoogenakker

Excellent Sherbet

1 can apricots or peaches
1 qt water
3 c sugar
2 lemons
1 c cream or 1 c sugar
½ c water
2 egg whites

Boil water and sugar to thin syrup, add lemon juice, the fruit which has been strained through colander and juice of fruit. Freeze, when half frozen add cream or 1 cup sugar which has been boiled with ½ cup water, which like frosting has been poured over beaten whites of 2 eggs and continue freezing. Mrs. H. J. Rhynsburger

Pineapple Sherbet

1 can pineapple
2 oranges
2 lemons
3 c sugar
½ box gelatine
2½ qts. new milk

Mix fruit and sugar and freeze until snowy looking. Soak gelatine in cold water to cover, put 1 pt. milk on and heat and dissolve soaked gelatine in it, strain into enough milk to fill freezer little over half full and when cold add to frozen fruit mixture and freeze stiff. Two boxes strawberries may be substituted for pineapple.

Mrs. Meyer Langerak

Fruit Sherbet

1 pt. sugar (or less)
1 c ground pineapple (cooked)
Juice of 1 lemon
1 qt. milk or cream

Let fruit stand on sugar until dissolved, then stir slowly into the cream and freeze. Have cream very cold before adding fruit. Any other fruit may be used.

Mrs. Carrie Halbert

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Banana Ice Cream

3 qts. milk
1 pt. cream
6 eggs
2 c sugar
6 or 8 bananas
Vanilla

Scald milk and pour on beaten eggs. Whip cream and add to cooled milk. When half frozen add mashed bananas. Freeze stiff. For plain ice cream omit fruit.

Mrs. James Hacke

3 of a Kind Ice

3 c sugar
1 qt. water
3 oranges
3 bananas
3 lemons
3 egg whites

Boil sugar and water without stirring until thin syrup. When cool add mashed bananas and juice of lemons and oranges. When half frozen add beaten whites of eggs. Add enough water to fill gallon freezer within 1½ inch from top. Freeze.

Mrs. M. J. Hoffman

Chocolate Ice Cream

3 sqs. chocolate
¾ c sugar
¾ c cold water
1 tbsp caramel syrup
3 drops cinnamon extract

Mix chipped chocolate with sugar and water. Boil at least 5 minutes until smooth, cool. Add flavoring and ice cream mixture (below) very slowly to chocolate mixture. Freeze.

Plain Ice Cream

2 c scalded milk
1 c sugar
3 eggs
1 qt. thin cream
2 tsp vanilla

Make soft custard of the first three ingredients. Cool and add to it the cream and vanilla. Freeze.

Mrs. T. G. Fultz

Parfait

2 qts. whipping cream
2 c sugar
Pinch of salt
2 pts strawberry preserves, or ½ crushed pineapple
4 tsp of gelatine
8 tbsp cold water

Add sugar to strawberries and let dissolve. Soften gelatine in water and melt. Whip ½ of the cream light, add gelatine to juice and stir into whipped cream. Pour into freezer and pack in ice six hours. Serve with whipped cream.

Mrs. H. J. Hoogenakker

Frozen Apricots

3 c canned apricots
1½ c sugar
1½ c water
2 c cream (whipped)

Put fruit through a strainer, measure juice and add water to make 3 cups in all (or about 1½ cups water). Add sugar and fruit to juice and freeze until mixture is thick, then add the cream and finish freezing.

Mrs. W. D. Van Sittert

Caramel Ice Cream

1 c walnuts (any kind)
1 c sugar (caramelized)
1 qt. cream
1½ c sugar
¼ c boiled water

Melt 1 cup sugar in iron pan. After carmelized add water, then add to cream and sugar. When nearly frozen add nuts.

Mrs. L. M. Henry

Orange Sherbet

2 qts milk
1 c sugar
6 oranges
1 egg beaten
3 lemons
1 c water

Add water to juice of fruit, add sugar and egg to milk and when ready to freeze add juice, stirring constantly. Freeze and when about done add the beaten white of one egg. Mrs. C. F. Dykstra

Lemon Sherbet

1 qt new milk
2 lemons
1 pt. sugar
1 egg white

Freeze the milk and sugar until it begins to thicken, then add the lemon, slowly add beaten egg white. Mrs. C. F. Dykstra

Pineapple Sherbet

1 box lemon jelly powder
2 c boiling water
2 c sugar
No. 1 can grated pineapple
1 c orange juice
½c lemon juice
1½ qts water
Whites of three eggs

Dissolve jelly powder in boiling water, add sugar, then allow to cool. Add pineapple, orange and lemon juice with rest of water. Slowly freeze until half frozen, then add the stiffly beaten egg whites, continue freezing until stiff. Mrs. C. F. Dykstra

Chocolate Ice Cream

½ pt milk
4 tsp cocoa
1 large c sugar
2 small cans condensed milk
Top half of qt. of milk
2 eggs
1 tsp vanilla

Bring ½ pt. milk and cocoa to boil, add sugar and other ingredients. Freeze. ¼ gallon.

Mrs. Roy Vander Linden

Mint Cream Sherbet

24 sprigs of fresh mint
1 box lemon jelly powder
2 c boiling water
2 c sugar
No. 2 can grated pineapple
½ c lemon juice
1½ pt water
2 c cream
Green coloring.

Dissolve jelly powder in boiling water, add mint leaves, cover utensil and allow to stand several minutes, strain and thoroughly mash mint leaves. Blend all ingredients together, add second amount of water and freeze until ½ frozen, then add the cream which has previously been whipped. Color whipped cream a very delicate light green shade. Continue freezing until stiff.

Miss McGowan

Concord Cream

1 pt cream
1¼ c grape juice
½ c sugar
Lemon or fresh lime juice
½ c heavy cream
Nuts finely chopped

Mix cream, grape juice and sugar. Add lemon or lime juice to taste. Freeze and serve in glasses. Garnish with heavy cream beaten stiff, sweetened and flavored. Sprinkle cream with nuts.

Mrs. S. B. Baron

Strawberry Mousse

1 pt. cream
1 pt. strawberries
½ c sugar
½ envelope gelatine
1 tbsp cold water
½ tbsp hot water

Add sugar to berries before crushing, add gelatine soaked in cold water and dissolved in the boiling water to the berry mixture. Let mixture thicken slightly and stand in pan of cold water. Then fold in the cream whipped and put in freezer and pack with ice and salt. Let stand 2 to 4 hours.

Mrs. B. F. Vander Linden

Apricot Frozen Dessert

1 c milk
3 eggs
1 c sugar
1 can apricots
1 pt. cream

Put milk in double boiler and when hot pour on 3 well beaten eggs, heat until spoon coats heavily. Remove from fire, add sugar, cool, and add juice of apricots, the apricots cut fine, and the cream. Freeze.

Mrs Edward S. Cook

Pine-cot Parfait

1 box strawberry jelly powder
2 c boiling water
No. 1 can grated pineapple
2 c sugar
No. 2½ can apricots
2 c water
3 c cream

Dissolve jello in boiling water, add sugar and allow to cool. Put apricots through sieve, add pineapple, second amount of water and blend with jelly powder mixture. Slowly freeze until half frozen, add whipped cream and continue freezing.

Miss McGowan

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Grape Ice

1 box orange jelly powder
2 c boiling water
1½ c sugar
1 pt grape juice
2 lemons
2 c water

Dissolve jelly powder in boiling water, add sugar, cool. Add juice of lemons and water. Freeze slowly after adding grape juice. Use raspberries instead of grape juice for raspberry ice.

Mrs. G. F. Sadler

Frozen Peaches or Fruit Salad

1 No. 3 can peaches or mixed fruit
Ice and salt

Pack tin can of fruit in mixture of proportions ice 3 to salt 1. Let stand 3 hours. Open can, dip in and out of luke warm water. Unmold on serving dish, slice for individual servings, for salad or dessert. Many fruits are pleasing prepared in this way.

Mrs. Julian Kuyper

Frozen Lemon Sponge

2 lemons
½ c sugar
2 tbsp gelatine
6 eggs
½ c sugar
½ pt. thick cream
¼ lb. glace fruit

Heat slowly the juice of lemons and one half cup of sugar then add the beaten yolks of eggs and one half cup of sugar, cooking in double boiler until slightly thickened, dissolve gelatine in a little water and stir into the custard mixture. When nearly cold add the beaten whites of the eggs and one half pint of thick cream. Pour into the freezer and when almost frozen add one fourth pound of glace fruit. Arrange in a melon mold and serve with whipped cream sauce.

Mrs. J. V. Lankelma

SLOB BRO'S & CO.

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For Baking Ingredients

BEVERAGES

"One sip of this will bathe thy drooping spirit in delight."

Cranberry Nectar

1 qt. cranberries
6 lemons
2½ c sugar
1 tbsp almond extract
4 qt water

Cook cranberries in sufficient water to cover them. When tender strain, add sugar and stir until dissolved. When cool add strained lemon juice, almond extract. Add water to make a gallon. Chill thoroughly and serve.

Use a cup of syrup, 1 cup of water and 1 cup of sugar boiled for 4 minutes, to sweeten any of the following:

Raspberry Punch

2 qts iced tea
1 c pineapple juice
½ c lemon juice
1 c sugar syrup
1 qt. raspberry juice

Mix all the ingredients together, and set in a cold place for an hour, add chipped ice and serve.

Cherry Delight

1 qt. cherry juice
½ c lemon juice
1 c orange juice
1 qt iced tea
1 c sugar

Mix together all the ingredients and serve very cold.

Grape Juice Frost

1 pt. grape juice
¼ c lemon juice
1 qt iced tea
1 c sugar syrup
1 pt ginger ale

Mix the juices together and chill, add chipped ice and ginger ale, which should be very cold.

Mrs. C. F. Dykstra

Raspberry Flipp

1 qt. raspberry juice
1 qt. peach juice
1 c lemon juice
2 c grated pineapple and juice
2 qts water
2 c sugar

Mix all together and serve very cold. Mrs. Chas. F. Dykstra

Hot Cocoa

1 qt. milk
1-3 qt. water
10 tsp sugar
10 tsp Droste cocoa
½ pt. cream

Mix cocoa and sugar. Boil the milk and water. Whip cream and add the mixed cocoa and sugar. When ready to serve put heaping tsp of the cream mixture in cup and pour in the hot milk. This serves 10 people. Mrs. Carl Aschenbrenner



Cocoa

4 tsp cocoa
2 tsp cornstarch
4 tsp sugar
4 c boiling water

Stir the cocoa and cornstarch to smooth paste with a little cold water. Pour on boiling water, add sugar, and let it come to a boil, and serve with whipped or plain cream, or marshmallow. Sprinkle with a little cinnamon.

Mrs. H. Veenstra

Cold Chocolate Drink

2 squares chocolate
2 tbsp cocoa
2 tsp corn starch
Sugar to taste
1 c cold water
1 gallon milk

Cook ingredients in double boiler, with exception of milk. Add to hot milk and let cool. When ready to serve add small dipper of ice cream to each glass. Beat a little and top each glass with whipped cream with cherry on top.

Mrs. Ralph Grundman

GOOD COFFEE IS ONE
OF THE SMALL DETAILS
THAT CONTRIBUTE SO
MUCH TO THE SATISFAC-
TION OF A GOOD MEAL.

RED ROSE
Coffee

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Grape Juice

Grape juice
Lemon juice
Marshmallows
Sugar

To each glass of grape juice add 1 dessert spoon of lemon juice and sugar to taste. Quarter one or more marshmallows and allow to float in glass.

Mrs. H. J. Hoogenakker

Grape Juice

Pick ripe grapes and put in porcelain kettle and nearly cover with water. Let boil 5 or 10 minutes. Drain through muslin bag. Then to one gallon juice add 3 cups white sugar. Let come to boil and seal.

Currant juice is made same as above only add a little more sugar.

Mrs. A. B. Van Houweling

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PHONE 41

CANDIES

"Sweets to the Sweet."

Chocolate Fudge

2 squares chocolate
½ c cold milk
2 c sugar
½ c Karo syrup
2 tbsp butter
1 tsp vanilla

Cook until it makes a soft ball in cold water (requires about 5 minutes of actual boiling). Remove from fire, add vanilla, beat until it granulates. Pour into buttered pans. Cut when cold.

Mrs. Halbert

Velvet Molasses Candy

1 c molasses
3 c sugar
1 c boiling water
3 tbsp vinegar
½ tsp cream tartar
½ c melted butter
½ tsp soda

Put first four ingredients in kettle and as soon as boiling point is reached add cream of tartar. Boil until brittle when dropped in cold water. Stir constantly during last part of cooking. When nearly done add butter and soda. Pour into buttered plates and when cool, pull.

Mrs. Geo. Gaass

Dutch Candy

2 lbs. light brown sugar
1 c vinegar
Butter size of an egg
Salt
1 c nut meats
1 tsp flavoring

Let boil, all but nuts and flavor, until it hardens when dropped in cold water. Pour into buttered plates after adding nuts and flavoring, when cool pull until white. Cut with scissors.

Mrs William J. Van Kersen

Burnt Sugar Candy

3 c sugar
½ c melted butter
1 c condensed milk
1 tsp vanilla

Melt 1 c sugar, add ½ c melted butter. Then heat milk and remaining 2 c sugar. Boil until soft ball is formed in water, then add vanilla and beat until cool, drop from spoon on greased pan. Nuts may be added.

Mrs. Albert B. Van Houweling

Butter Scotch

1 c sugar
¼ c molasses
1 tbsp vinegar
2 tbsp boiling water
½ c butter

Boil ingredients together until, when dropped in cold water it will become brittle. Turn into well buttered pan, when slightly cool mark with sharp pointed knife.

Mrs. Geo Gaass

Uncooked Fudge (Delicious)

1 lb. confectioner's sugar
3 tbsp cream or milk
3 tbsp butter
1 egg
1 tsp vanilla
¼ lb. bitter chocolate

Mix sugar and cream, add yolks of egg. Stir well. Melt chocolate and butter, add to above. Add stiffly beaten egg white and vanilla. Put in buttered tin, when hardened cut into squares. Nuts may be added.

Mrs. H. W. Pietenpol

Candied Pineapple (Quick Method)

1 can pineapple (No. 2½)
2 c sugar
1 c water

Drain fruit over night. In the morning take and boil sugar and water and cook until it spins a thread 12 in. long. Put drained fruit in and let boil gently for ten minutes then carefully lift and place on wire racks. Dip in powdered sugar. Let drain until the next morning. Cook 3 times if necessary.

Mrs. Carrie Halbert

Pop Corn Balls

2 c shelled corn popped
1 c Karo syrup
⅛ tsp cream tartar
Beat until creamy.
2 c sugar
½ tsp soda after it is done.

Harriet Hoogenakker

Date Candy

3 c sugar
1 c milk (½ cream)
2-3 lb dates cut
½ c nuts
1 tsp vanilla
Butter

Boil sugar and milk three minutes add dates, stir constantly until it makes a firm ball when tested in water. Add butter, vanilla and nuts just before pouring on plate.

Mrs. Hugo Kuyper

Penochie

3 c brown sugar
¾ c milk
2 tbsp butter
1 c nut meats
1 tsp vanilla
Pinch of salt

Boil sugar, milk and salt until it forms soft ball in water, cool, then add nuts and vanilla and beat until creamy, pour on buttered platter.

Mrs. David Renaud

Fudge

3 c granulated sugar
1 c milk
3 tsp cocoa
3 heaping tbsp marshmallow cream

Cook until forms a soft ball in water then add butter, vanilla, nuts and marshmallow cream. Let cool and beat.

Mrs. Bert Baron

Parisian Sweets

1 lb. prepared dates
1 lb. figs
1 lb. nuts
1 tbsp orange juice
¼ c honey

Cleanse fruit and nuts. Put thru fine knife meat chopper, twice if necessary, and mix thoroughly. Add orange juice and honey. Shape. Roll in chopped nuts, cocoanut or chocolate. May be put under a weight then cut in fancy shapes. Also puffed rice may be added to recipe.

Mrs. T. G. Flutz

Boston Cream Candy

1½ pts thick sweet cream
6 c white sugar
1 pt white syrup
1 lb nuts
¾ tsp vanilla

Boil cream, sugar and syrup until it will make a soft ball in cold water. Remove from stove and beat until nearly cold. Add nuts, and vanilla. Beat until very stiff and put in buttered pans. Can be formed into balls and coated with chocolate if desired or made into long rolls and coated with chocolate and sliced when ready to use.

Mrs. Halbert

Divinity Candy

1st. PART
1 c sugar
1-3 c water
Boil together until it threads

2nd. PART
3 c sugar
1 c white Karo syrup
½ c water
Boil together until it threads

Beat 3 egg whites stiff then add 1st part of syrup, flavor and keep beating until 2nd part of syrup forms soft ball in cold water, then add to same mixture and beat until real stiff and pour on platters. When cold shape with hands, dip into chocolate, melted over hot water. Use part sweet and part unsweetened chocolate and melt a small piece of paraffin with chocolate, this helps to harden chocolate coating. Makes 2 pounds of very creamy chocolates.

Mrs. W. D. Van Sittert

Divinity Fudge

3 c sugar
¾ c Karo syrup
¼ c water
2 egg whites
1 tsp vanilla
½ c chopped nuts
½ lb. dates cut up
1 box chopped candied cherries

Boil sugar, syrup and water in granite pan until crisp when tried in cold water. While cooking whip egg whites until stiff and dry. Pour syrup into eggs beating the whole until it begins to harden. Then add vanilla, nuts, dates and cherries. Spread quite thick on shallow buttered pan. When cool, cut in large squares.

Mrs. Henry Hoogenakker

Divinity

2 c sugar
½ c hot water
½ c light corn syrup
2 egg whites
½ tsp salt
½ tsp vanilla

Pour hot water over sugar, syrup and salt in smooth sauce pan, and stir until sugar is dissolved. Cook without stirring until a very firm ball tested in cold water, (120 degrees C., 248 degrees F.). Remove from fire and pour gradually over egg whites beaten stiffly as syrup finished cooking. Beat mixture constantly using egg whisk until divinity holds shape. Add vanilla and drop candy by teaspoons on oiled paper, or pour into greased pan and cut into squares. 1 cup nut meats, candied cherries or browned cocoanut may be added when mixture is ready to drop. Pastel tints of green, pink or yellow in divinity are attractive.

Mrs. T. G. Fultz

Milk Fondant

2½ c milk
5 c sugar

Put milk and sugar in large aluminum kettle, place on fire and stir with wooden spoon until it reaches temperature of 190 degrees. Then let come to boil, wipe sides of kettle with damp cloth, let boil over even heat until it reaches temperature of 232 degrees then remove from fire and set to cool. When almost cold pour into earthen bowl and beat until right consistency. Add flavoring and nuts, if desired, and drop by spoonfuls on waxed paper. When thoroughly cold dip in melted chocolate, ½ bitter and ½ sweet melted in double boiler in luke warm water. Mrs. S. Van Vliet, Mrs. Bert Baron

Fondant

2½ c sugar
1¼ c water
½ tsp cream of tartar

Bring the sugar and water to boil add the cream of tartar, continue boiling until it forms a soft ball in water. Pour on buttered platter and when cool beat until creamy. Can be shaped and dipped immediately. Mrs. David Renaud

Caramels (3 dozen)

2 c sugar
1 c corn syrup
3 c milk
4 tbsp butter
1 tsp vanilla
½ tsp salt

Dissolve sugar and corn syrup in 1-3 of milk. Cook down to firm ball, test, stirring. Repeat with another 1-3 of milk, adding very slowly. Add final 1-3 of milk, butter, salt and cook to hard ball stage. Add vanilla. Grace Bird, Ames, Iowa

Chocolate Cream Candy

2 c sugar
2-3 c milk
1 tbsp butter
2 squares chocolate
1 tsp vanilla

Put butter in saucepan, when melted add sugar and milk. Heat to boiling point, then add chocolate and stir constantly until melted. Boil until soft ball forms in cold water. Remove from fire and cool. Then add vanilla and beat until creamy. Pour into buttered pan, mark in squares. Mrs. Geo. Gaass

Black Walnut Kisses

2 c water
3 c water
1 c Karo
⅛ tsp cream tartar

Put cream tartar in sugar then add water and boil until it forms a hard ball in water. Pour on buttered platter and add 1 c black walnut meats. When it begins to harden, pull until it gets white and creamy. Form into a roll and cut with scissors.

Mrs. Mollie De Reus

Peanut Candy

2 c white sugar
2-3 c water
1-3 c light corn syrup
1-6 tsp cream of tartar

Place all ingredients together in heavy saucepan. Stir just until the sugar is dissolved, then cook to 310 degrees without stirring until a small portion dropped in water hardens, or until it clicks on glass. Do not agitate the pan while syrup is cooking or it might tend to cause cloudiness. Remove from fire and add peanuts, place in shallow greased pan. Break in squares. This glace may be used also for dipping fruits and nuts and the making of lollipops.

Mrs. R. C. Amidon

Peanut Brittle

3 c sugar
1 c white karo syrup
½ c water
1 lb. uncooked Spanish peanuts

Let sugar, syrup and water come to a boil, add peanuts and boil, stirring until it snaps and peanuts smell done. When taken from fire add 1 tsp soda and spread on buttered pan. Mrs. David Renaud

Peanut Brittle

2 c granulated sugar
1 c white corn syrup
2 c raw shelled Spanish peanuts
1 tsp butter
½ tsp vanilla
1½ tsp soda
½ c water

Cook sugar, syrup and water until it commences to thicken and bubble. Add butter and nuts. Stir well and cook until it commences to get a little brown. Stir constantly. It will almost look like it is scorched. Remove from fire and add vanilla and dry soda. Stir quickly, and when it foams well, pour on a buttered slab and spread with spatula, as it cools lift sheet from slab, pulling it as thin as possible. Break into irregular pieces.

Miss Baker, Colorado Springs, Colo., Jennie Vos

Peanut Brittle

2 c sugar
1 c peanuts
⅛ tsp salt

Melt sugar slowly in heavy iron frying pan, stirring constantly until mixture is a golden brown syrup. Remove from stove immediately. Stir in salt and broken peanuts, pour on an ungreased tin. ¼ tsp soda stirred in before peanuts makes a porous brittle.

Mrs. T. G. Fultz

Salted Peanuts

2 lbs. uncooked peanuts. Shell and pour boiling water over nuts to remove red hulls. Put oil into sauce pan to the depth of 2 inches, heat as for doughnuts. Then drop in enough peanuts to cover bottom of pan. Cook until light brown then place them on paper to cool and when cold salt them.

Mrs. P. H. Kuyper

Orange Straws

Buy thick skinned oranges, skin them in quarters. Place in kettle, cover them with water, boil 20 minutes. Drain and repeat 3 times, then measure orange peel and take equal amount of sugar, bring to boil, cook as long as possible without burning. Dip out with fork and roll in granulated sugar. After cooling cut in strips with scissors.

Mrs. Birdie Snow

Marshmallows

4 c granulated sugar
1 c cold water

Boil until it forms a soft ball in water. Dissolve 1 box of gelatine in ¾ c cold water, pour over the gelatine slowly and beat until stiff and white. Flavor and color when about half done. Sprinkle powdered sugar evenly in a square pan. Pour in mixture and sprinkle top with powdered sugar. When set cut in squares and roll in sugar.

Hattie Cox Van Cleave

GEO. G GAASS
Attorney at Law

JAMS, JELLIES and FRUIT

Preserves we have for every season
Well within the bounds of reason;
Jellies, too, which we attest
Will give to any meal a zest.

Syrups Used in Canning

In canning fruits it is advisable to prepare in advance the syrup which will be needed. The degree of concentration of the syrup recommended for different fruits varies and is designated as thin, medium and thick.

For thin syrup use 1 cup of sugar and 3 cups of water.
For medium syrup use 1 cup sugar and 2 cups water.
For thick syrup use 1 c sugar and 1 cup water.
In each case the sugar and water are heated together and stirred carefully until the sugar is dissolved and the syrup brought to a boil. Fruit juice may be substituted for the water in the syrup with marked improvement in flavor.

Cherry Gooseberry Conserves

2 c seeded raisins
1 c goose berries
2 c sugar
1 c cherries

Cook gooseberries in a little cherry juice until soft, then add cherries and sugar, cook until it jells. (Very good).

Mrs. J. C. Mitten

French Orange Marmalade

50 oranges
6 lemons

Peel off the red skin of 25 oranges and 3 lemons. Discard the white skin. Put red skin on the fire with some water and let boil until tender. Chop fine. Then peel all the other oranges and lemons discarding white skins and all seeds. Cut up, add cooked skins, chopped raw skins chopped to pulp of all. Add lb. for lb. of sugar, cook for 2 hours or until it jells.

Mrs. A. N. Van Der Linden

Pear Conserve

4 lbs pears (pared)
4 lbs figs
1½ c pineapple or sour apples.
4 lbs. sugar

Put all through food chopper and cook one half hour or until transparent. Stir while cooking to keep from burning. This makes a good cake filling. Mrs. Arthur Klein

Apple Jelly

5 c juice
3½ c sugar

Use apples with a good flavor, cut in quarters and core (do not pare) cook in enough water to cover them, when soft strain through a cotton bag. Cook until it jells. Mrs. Herman Veenstra

Fresh Cranberry Sauce

1 qt. fresh cranberries
3 c sugar
4 medium sized apples

Run the cranberries and apples through a meat grinder, add sugar, stir well and let mixture stand over night. (Very nice). Will not keep indefinitely. Mrs. A. Van Drimmelen

Grape Preserve

8 lbs. grapes
2 lbs raisins
1 c nuts
10 lbs sugar
3 oranges (rind of one)

Take seeds from pulp, then add raisins, skins, nuts, oranges, put through food grinder, add sugar and boil until thick. Mrs. M. T. Klein

How to Make Sun Preserve

1 lb. fruit
1 lb sugar

Certain fruits like strawberries, cherries and raspberries are particularly pleasing when prepared by this method which originated in California, the land of fruit. The portions should be 1 pound of fresh fruit, 1 pound of sugar. Place a layer of fruit into the bottom of a large enamel preserving kettle and add 1 tablespoon of water. Alternate the layers of sugar and fruit. Heat very slowly and carefully until the sugar is melted, avoid crushing the fruit. Boil from 6 to 8 minutes then pour the mixture in thick layers into large platters and set in the bright sunshine for a day. It should thicken or jelly on the platter after which it may be placed in sterilized jars and merely sealed with paraffin. Mrs. Herman Veenstra

Tomato Marmalade

20 lbs. ripe tomatoes
8 lbs sugar
4 lbs apples
Juice of 4 lemons
1 tsp powdered ginger

Scald the tomatoes and remove the skins, put in a porcelain kettle with apples pared and sliced, stand over a moderate fire 1 hour, stirring to prevent sticking, then add sugar, lemon juice, and ginger, cook slowly, and stir continually until reduced to the consistency of marmalade. Can as you do fruit. Mrs. W. Cook

Jellied Apples

6 Jonathan apples
1½ c water
1 c sugar
¾ tsp cake coloring

Wash apples, remove stem and blossoms and cores, boil sugar and water, place apples in boiling syrup until it jellies, pour over apples. Serve with whipped cream and nuts. Mrs. Jno. Onstine

Citron or Watermelon Preserve

1 lb of the rind
¾ lb sugar
1 lemon
½ c water
½ oz. ginger-root

Remove the green outer rind of the melon and cut the remainder into small pieces. Citron may be cut in slices and the slices, after the seeds are removed, stamped into shapes. Cover with cold water and add a tablespoon of salt to each quart of water. Let stand over night in the salted water, then drain and rinse thoroughly. Cook in boiling water until transparent. Drain carefully. For each pound of rind make a syrup of ¾ pound of sugar and ½ cup of water and skim thoroughly, then add the melon and for each pound, ½ oz. of ginger root and a lemon, cut in slices. Cook about 20 minutes or until the pieces of melon look rich and full. Skim from the syrup into jars, boil the syrup until rich and thick and pour over the fruit in the jars. Mrs. Dave Ver Dught

Crab-Apple Marmalade

1 qt chopped crabapples
1 lb sugar
1 orange

Core the crabapples, use 1 orange, sugar, lb for lb, boil until thick. Mrs. Tunis H. Klein

English Chutney

7 lbs ripe tomatoes peeled 3 lbs granulated sugar
1 lb seeded raisins

A few cloves of garlic (if objections to garlic use medium sized onions sliced very fine, but garlic is best). Put all into crock or enameled vessel and let stand in near boiling water for two hours. Take—

1 qt good vinegar
1 oz cloves 1 oz ground cinnamon

Heat, add to above mixture, boil 30 minutes and can. This is an old English recipe, is very good and improves with age. Three year old English Chutney is better than one year old.

Mrs. A. N. Van Der Linden

Old English Currant and Raspberry Jam

4 c red raspberries 8 c sugar
4 c red currants

Mash berries and currants, add sugar, let stand twenty minutes, boil until thick.

Mrs. Sydney Ross

Grape Fudge

7 lbs grapes 7lbs sugar (or less)
1 lb raisins 1 lb walnuts

Pulp grapes, and cook until pulp can be put through sieve, cut raisins. Cook raisins and pulp and skins until thick, add walnuts just before it is done and seal.

Mrs. Carrie Halbert

Orange Marmalade

6 oranges 1 lemon diced

To 1 lb.rind and fruit add 3 pts. water. Let stand 24 hours. Let boil 45 minutes for 2 mornings, third morning take 1 pt of fruit to 1 pt sugar, add juice of 1 lemon and boil until it jells.

Mrs. Paul Scholte

Grape Butter

4 qts grapes 1 qt apples
3 qts sugar

Pulp grapes and cook them, put pulps through sieve and add apples, skins and sugar. Cook until thick. Measure when fruit is prepared for cooking. Plum butter may be made the same way.

Mrs. A. T. Van Houweling

Cherries and Mulberries Canned

1 c mulberries
2 c cherries

Boil together until done, sweeten to taste, fill sterilized jars and seal.

Mrs. A. T. Van Houweling

Peach Preserves

3 heaping c peaches
¼ tsp almond extract
3 level c sugar

Pare and cut the peaches in small pieces, cover peaches with sugar and let stand a short time, then put on to cook and let boil rapidly until transparent, add extract and seal.

Mrs. J. G. Klein

Ripe Tomato Preserves

5 lbs tomatoes
1 lemon
4 lbs sugar

Skin tomatoes, cut and place in colander, let stand awhile. Make syrup of juice and sugar, add sliced lemon and lastly add tomatoes. Boil until thick and clear.

Mrs. Herman Veenstra

Cherry Preserves

5 qts seeded cherries
4 qts sugar

Put seeded cherries through food chopper, add sugar and boil until proper consistency.

Mrs. A. T. Van Houweling

Pear Honey

5 lbs pears
¼ lb candied ginger
5 lbs sugar
2 lemons

Select pears that are ripe (but not mellow). Put through coarse meat chopper. Put in preserving kettle, nearly cover with water. Cook 20 minutes, add sugar, keep cooking and stir often as this mixture sticks very easily. When mixture has thus cooked for one and one half hours add chopped ginger and lemons sliced as thin as they can be sliced, cook another hour and a half stirring almost constantly. Paraffined this will keep indefinitely and is a delicious and sweet spread.

Mrs. A. N. Van Der Linden

Apricot and Pineapple Marmalade

1 lb. apricots
1 large can shredded pineapple

Soak apricots in 6 c cold water over night, boil in same water with added large can of shredded pineapple and half as much sugar as fruit. Cook until thick.

Mrs. Paul Scholte

Pineapple and Pear Preserve

4 c pineapple 2 c pears
6 c sugar
Mix, boil rapidly until right consistency and seal. Jennie Vos

Red Plum Preserve

1 c pulp and juice 2 c sugar
Use red garden plums, cover with water and cook until soft, Remove seeds. To 1 c pulp and juice add 2 c sugar. Boil 5 minutes.
Mrs. A. B. Van Houweling

Yellow Tomato Preserve

2 c tomatoes 2 c sugar
Take ripe yellow plum tomatoes, scald until the shing come off easily, cook ingredients until thick. Flavor with 1 or 2 slices of lemon. Mrs. W. Bruinekool

Pineapple and Strawberry Preserve

1 large pineapple 4 qts strawberries
Put the pineapple through food chopper and strawberries not too ripe, to 1 c of fruit, add 1 c sugar, cook until thick.
Mrs. J. Wesselink

Cranberry Jelly

1 qt cranberries 1 pt water
2 c sugar
Boil 1 qt. cranberries in 1 pt of water 20 minutes. Remove from fire and squeeze through a jelly bag. Add 2 c sugar to the hot juice and boil 5 minutes. Let cool and cut in squares. (Never fails).
Mrs. Henry Hoogenakker

HOUSEHOLD HINTS

When your fern looks sick, feed it castor oil.

Scorches and mildew unless very brown, can be taken out by dipping cloth in lemon juice and salt and exposing to sun light.

In cleaning with gasoline, dampen around the spot with a wet sponge before applying gasoline to prevent the forming of unsightly rings.

To remove white spots from furniture, rub with camphor.

Ripe tomato juice will remove ink stains.

Tar or oil stains may be removed by rubbing the spots with lard or butter, before washing the garment.

Blood is best removed by soaking the stain in luke warm water.

Cocoa and coffee stains may be removed by first washing in cold water and then pouring boiling water over them.

Sick Room Hints

Simple diet is the best; for many dishes bring many diseases.
—Pliny.

Varieties of Diet

Liquid Diet—

Milk in all forms, broths, cereal gruels, fruit juices, egg nog, water ices, butter-milk, cocoa, tea and coffee.

Light Diet or Semi Solid—

White meat of chicken, oysters, eggs, ice cream, cream soups, simple puddings, cereals and jellies. Add occasionally, broiled lamb chops, squab or beefsteak, baked potatoes, baked apple and broiled bacon.

Soft or Soft Solid Diet—

All liquid nourishment, custards, soft eggs, cereals, gelatine puddings, junket, toast and ice cream.

Temperature of Sick Room—

65 to 68 degrees Fahrenheit is ideal temperature for sick room.

Tidiness—

A sick room should always be tidy, free from dust, dishes and articles used in care of patient.

Noise—

Do not bang doors or make other unnecessary noise near a sick room.

Light—

A sick room should have plenty of air (without undue draft) and sunshine, but facing a constant strong light is hard on the eyes. A screen may be placed between patient and offending window.

Hot Water Bottle—

Never fail to examine a hot water bottle after filling, to see whether it leaks. A new bottle is no exception.

Contagion—

When disease is contagious avoid all draperies and other furnishings which can not be easily cleaned.

Visitors—

When visiting the sick, entertain the patient with something pleasant or interesting. Don't expect the patient to entertain you.

Flowers—

Do not crowd flowers in a vase. Remove leaves from lower end of stems. They look better and don't stain the water and cause an unpleasant odor.

Poison—

Cause vomiting at once by giving patient 1 tsp dry ground mustard dissolved in ½ pt warm water or 1 tbsp salt in ¼ glass warm water. Follow mustard drink with a glass of plain warm water.

Burns—

For moderate burns, cover loosely with olive oil, vaseline or cold cream. For severe burns call the doctor.

Choking—

Raise the hands as high above the head as possible.

Convulsions—

Place patient in warm bath and put a cloth dipped in cold water on the head. If warm bath can not be given put the feet in warm water.

COOKING TERMS DEFINED

Au Gratin—

Dishes which have cheese sprinkled over the top and are baked brown in the oven.

Aspic—

A savory jelly made of gelatine in which the meat etc., is stirred and then allowed to harden.

Au Beuree—

In butter

A l'Huille—

In oil.

Bouillon—

Is a clear soup of less strength than consomme, but always served plain.

Bechamel—

A rich white sauce, made with stock.

To Blanch—

To place any article on the fire until it boils, then plunge it in cold water; to whiten poultry, vegetables, etc. To remove the skin by immersing in boiling water.

Braise—

Meat cooked in a closely covered stewpan, so that it retains its own flavor and those of the vegetables and flavorings put with it.

Cammelon—

Stuffed rolled up meat.

Consomme—

Clear soup or bouillon boiled down until very rich.

Croustades—

Large pieces of bread toasted and buttered on which are served minced meats, etc.

Conserves—

Preserves.

Entree—

A small dish usually served between the courses at dinner.

Fondue—

A light preparation of melted cheese.

Fondant—

Sugar boiled and beaten to a creamy paste.

Fricasseeing—

Is sauteing and serving with a sauce.

Mayonnaise—

A rich, thick yellow salad dressing made of yolks of eggs, oil, vinegar, pepper, salt and mustard. Mix carefully and serve cold with salads of all descriptions.

Maitre D Hotel Sauce—

Is a butter from which all the water has been pressed, then slowly melted, a little lemon juice and fine chopped parsley. This is to be served very hot with fish, entrees, etc.

Marinade—

A liquid made of water, onion, thyme, vinegar, bay leaves, carrots etc. All boiled together, cooled, and poured over game, meat, fowl, fish etc., to soak before cooking.

Piquante—

A sauce of several flavors, acid predominating.

Puree—

A name given to very thick soups, the ingredients for thickening having been rubbed through a sieve.

Rissole—

Rich mince of meat or fish rolled in thin pastry and fried.

Roux—

A cooked mixture of butter and flour for thickening soups and stews.

Sauteing—

Is frying in a small quantity of fat.

Vol Au Vents—

Patties made from a very light puff paste, to be used without a dish or mold and usually filled with meat or preserves.

Terrine—

An earthen dish with a tight cover. Terrine of chicken, quails, etc., cook in an earthen dish with the cover on tightly sealed so that the steam cannot escape.

Hollandaise Sauce—

A rich sauce, something like hot mayonnaise.

Meringue—

The white of egg stiffly beaten with sugar and flavoring added and in most instances placed in the oven until a delicate brown. Put on top of pies, puddings, etc., and served either hot or cold.

MEASUREMENTS

"Make it plain upon the tables
That he may run that readeth it."

—Scripture.

4 tablespoonfuls liquid	¼ cup
2 tablespoonfuls liquid	1 ounce
1 pint liquid	1 pound
1 cupful	½ pint
4 cups sifted flour	1 pound
1 cupful of butter	½ pound
2 tablespoonfuls butter	1 ounce
2 cupfuls granulated sugar	1 pound
2 2-3 cups powdered sugar	1 pound
2 2-3 cups brown sugar	1 pound
3½ cups confectioners sugar	1 pound
3 teaspoonfuls	1 tablespoon
Apples, bushel	48 pounds
Cherries, bushel	40 pounds
Cucumbers, bushel	48 pounds
Onions, bushel	52 pounds
Peaches, bushel	48 pounds
Pears, bushel	45 pounds
Potatoes, bushel	60 pounds
Tomatoes, bushel	50 pounds
Walnuts, bushel	50 pounds

Serving Large Groups

1 pound coffee	60 people
2 gallons milk	15 cream pies
1 bushel potatoes	150 people
1 pound roast	3 people
17 pound ham cuts	100 medium slices
1 pound steak serves	5 people

Central College

PELLA, IOWA.

An institution of the Reformed Church
in America

ESTABLISHED 1853

A LIBERAL ARTS COLLEGE

The primary aim of the school is to prepare young people for

Ladies' Auxiliary

An Organization of 350 Women

BOOSTING FOR

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